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The Home Comfort Cook Book. 1908

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The Home Comfort Cook Book

PUBLISHED FOR THE
LADIES SEWING CIRCLE
OF THE
CONGREGATIONAL CHURCH
SHIRLEY, MASS.
1911

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DEDICATORY

THIS gem of a Cook Book, comprised of a well selected and tested collection, is dedicated to all who will try the recipes contained herein. We are ambitious to reach your hearts by that well known route; hence this book. It is not claimed that these recipes are original with the compilers of this book, but they have been tried and found to be good. Each recipe is a practical one and no hotel, club or private table in the land, be the owner rich or poor, but that can be well and acceptably provided with the choicest and most palatable food from these recipes. A glance will show that its general value to the housewife is beyond price.

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The Alphabet of Success

The Alphabet of Success runs as follows:

Attend carefully to details.
Be prompt in all things.
Consider well, then decide positively.
Dare to do right, fear to do wrong.
Endure trials patiently.
Fight life's battles bravely.
Go not into the society of the vicious.
Hold integriety sacredly.
Injure not another's reputation.
Join hands only with the virtuous.
Keep your mind free from evil thoughts.
Lie not for any consideration.
Make few special acquaintances.
Never appear what you are not.
Observe good manners.
Pay your debts promptly.
Question not the veracity of a friend.
Respect the counsel of your parents.
Sacrifice money rather than principle.
Touch not, tast not, handle not intoxicating drinks.
Use your leisure for improvement.
Venture not upon the threshold of wrong.
Watch carefully over your passions.
Xtend to every one a kindly greeting.
Yield not to discouragement.
Zealously labor for the right, and success is certain.

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Table of Weights and Measures

"With weights and measures just and true,
With stoves of even heat;
Well buttered tins and quiet nerves,
Success will be complete."

Ten eggs	One pound
One quart of flour	One pound
Two cupfuls of butter	One pound
One generous pint of liquid	One pound
Two heaping cupfuls of powdered sugar	One pound
One cupful granulated sugar,	One pound
One pint of finely chopped meat, packed solidly	One pound

The cup used is the common kitchen cup, holding half a pint.

Two and one-half teaspoonfuls	equals	one tablespoonful
Four tablespoonfuls	"	one wineglassful
Two wineglassfuls	"	one gill
Two gills	"	one teacupful
Two teacupfuls	"	one pint
Four teaspoonfuls salt	"	one ounce
One and one-half tablespoonfuls granulated sugar		one oz.
Two tablespoonsfuls flour		make one ounce
One pint loaf sugar		weighs ten ounces
One pint brown sugar		" twelve ounces
One pint granulated sugar		" sixteen ounces
One pint wheat flour		" nine ounces
One pint corn meal		" eleven ounces
A piece of butter the size of an egg		about 1½ ounces

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Kitchen Time Table

Time required for cooking the following meats and vegetables:

Beef, sirloin, rare, per pound, eight to ten minutes.
Beef, sirloin, well done, per pound, twelve to fifteen minutes.
Chickens, three to four lbs. weight, one to one and one-half hours.
Duck, tame, from forty to sixty minutes.
Lamb, well done, per pound, fifteen minutes
Pork, well done, per pound, thirty minutes.
Turkey, ten pounds, three hours.
Veal, well done, per pound, twenty minutes.
Potatoes, boiled, thirty minutes.
Potatoes, baked, forty-five minutes.
Sweet potatoes, boiled, forty-five minutes.
Sweet potatoes, baked, one hour.
Squash, baked, forty-five minutes.
Squash, boiled, twenty-five minutes.
Green peas, boiled, twenty to forty minutes.
Shelled beans, one hour.
String beans, one to two hours.
Green corn, from twenty to thirty minutes.
Asparagus, fifteen to thirty minutes.
Spinach, one to two hours.
Tomatoes, one hour.
Cabbage, forty-five minutes to two hours.
Cauliflower, one to two hours.
Dandelions, two to three hours.
Beet greens, one hour.
Onions, one to two hours.
Beets, one to five hours.
Turnips, forty-five minutes to one hour.
Parsnips, from one-half to one hour.

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Bread

YEAST

One quart water, one handful hops, one and one-half cups grated potato, one-half cup sugar, one-fourth cup salt, one-half pint yeast. Steep hops in water, strain on to the other ingredients (with the exception of the yeast) in pan, set on stove, let boil up, stirring all the time, when cool add yeast.

YEAST

Grate six good sized potatoes, add one cup sugar, one tablespoon salt. Stir in two quarts boiling water. Let simmer a few minutes. When cool add one cup good yeast. Never put in more than one cup as too much old yeast spoils the new.

WHITE BREAD

One pint of water drained from boiled potatoes, with two tablespoonsful finely mashed potatoes added; set it aside and scald a pint of milk, adding, when scalded, one tablespoonful sugar and one teaspoonful salt; now in a quart bowl put in a teacupful of lukewarm water and one cake of yeast foam. Let it dissolve slowly, then add a pinch of salt and enough flour to thicken moderately; place it where it will keep warm and at night put the potato water, milk and risen yeast together in bread bowl, stirring in enough flour to make a stiff batter, beat well and set where it will keep warm. In morning stir in one-half teaspoonful soda, dissolved in warm water; add flour to mould stiff, let it rise again and make into loaves.

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BROWN BREAI

Three-fourths cup molasses, two t
put in molasses and beat to a foam;
one cup rye or wheat flour, two cu
and stir thoroughly; add raisins if
three hours.

BROWN BREAI

Three cups of sour milk, one cu
heaping teaspoon soda, one-half cu
one-half cups of meal, one and one-h
steam four hours.

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Breakfast and Tea Cakes

PARKER HOUSE ROLLS

One quart boiled milk, butter size of an egg, one-half cup sugar, one cupful of yeast, a little salt, mix thoroughly into two quarts of flour; let stand in a warm place until morning, then add one-half teaspoonful soda dissolved in a little water and rise again; knead again about four o'clock to have warm for supper. Cut into biscuit and rise again then bake twenty minutes in a moderate oven.

PARKER HOUSE ROLLS

Boil and mash fine two large white potatoes, pour boiling water over them until they are about the consistency of gruel; when cool enough add a small cup of yeast or one yeast cake dissolved; let rise until light; heat one pint of milk warm enough to melt two heaping tablespoons of butter and lard, add a teaspoon of salt; add this to the yeast with flour enough to make a stiff batter; when this is risen light, knead ten minutes and let rise again, knead well, roll out and cut into biscuit, brush over with melted butter and fold together like a half moon; let rise again and bake in moderate oven; when done brush the tops with lard and butter mixed.

ROLLS

Two quarts of flour, rub in two tablespoonsful lard, make a hole in the middle and put in one pint of cold boiled milk, one-half cup yeast, three tablespoonsful sugar, a little salt; stir in about half of flour and let it rise, then stir in the balance and beat well; let it rise again, then roll out and cut round; spread on butter and fold over, put in pan and let stand until ready to bake.

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CAPITAL ROLLS

Bring to boiling point one quart new milk, add one rounding tablespoonful of lard and one-half cup sugar; stir until well dissolved, and without waiting for further cooling sift gradually into this mixture flour enough for thick batter, beat constantly till smooth; add salt to suit taste and when sufficiently cool, one yeast cake. Set to rise in warm place till light, then add flour to knead hard, let rise again then make into rolls and rise once more or may be made biscuits. When baked glaze over the top with solution of sugar and milk.

COFFEE ROLLS

One-half cup of hot coffee, one-half cup of molasses, one-fourth cup sugar, two tablespoonsful melted butter, one teaspoonful of all kinds of spice, one-half teaspoon soda, one and one-half cups of flour.

BREAKFAST GEMS

One egg, two tablespoons butter, one cup flour, two tablespoons sugar, two-thirds cup of milk, two teaspoons cream tartar, one teaspoon soda; bake fifteen minutes in a t oven.

OAT FLAKE GEMS

One and one-half cups sour milk, one and one-half cups rolled oats, one cup of flour, two tablespoons sugar, one tablespoon butter, one and one-half even teaspoons soda, a little salt; bake in gem pans.

CHEESE SOUFFLE

Three-fourths cup cracker crumbs, one cup milk, one-half cup grated cheese, two eggs beaten light, one tablespoon butter, salt and pepper, last add a pinch of soda dissolved in a little milk; bake in a quick oven. Nice for supper.

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SHREDDED WHEAT BISCUIT FOR BREAKFAST

Warm the biscuit in the oven to restore crispness—don't burn—pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with milk or cream. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan, and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

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BLUEBERRY CAKE FOR BREAKFAST

One half cup sugar, one egg, one cup sweet milk, butter size of walnut, two teaspoons standard Baking Powder, one pint flour; one pint berries, pinch of salt.

DROP BISCUIT

Rub into one quart of flour, one-half teacup of butter or lard, one small teaspoon of salt, two teaspoons standard Baking Powder, and enough sweet milk to mix with a spoon; drop with spoon in a buttered tin.

TEA BISCUIT

Three cups flour, two teaspoons standard Baking Powder, one-half cup sweet cream, a little salt, one-half teaspoonful soda; sift baking powder and soda with flour then add cream and wet with sweet milk until soft as you can knead; roll out, cut in shape and bake in quick oven.

CORN CAKE

Two cups of Indian meal, one cup of flour, two tablespoons sugar, one egg, one teaspoonful soda, two teaspoonsful cream tartar or three teaspoonsful of standard Baking Powder, salt, mix with sweet milk .

WHEAT GEMS

One cup flour, one cup corn meal, one-half cup sugar, one-half teaspoon salt, two teaspoons standard Baking Powder, sweet milk sufficient for batter; bake twenty minutes in heated gem pans.

CORN MEAL MUFFINS

Two cups flour, one egg, three tablespoons butter, two tablespoons sugar, one cup sweet milk, three teaspoons standard Baking Powder, a little salt; sift flour and baking powder together; bake in gem pans in hot oven.

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POPOVERS

One large or two small eggs well beaten, a pinch of salt, one cup of sweet milk and a large cup of flour, mix well and bake in hot buttered iron roll pans in a quick oven.

POPOVERS

Three eggs, beat well, two cups milk, two cups flour, a little salt; have gem pan very hot when the mixture is put in; bake in hot oven.

GRAHAM GEMS

One egg, one-half cup sugar, one rounding tablespoonful of shortening, one cup sweet milk, with one scant teaspoon soda dissolved in it and a little salt. One and one-half cups graham flour with two level teaspoonsful of cream tartar; heat the baker smoking hot before putting in the mixture.

GRAHAM BREAD

Two cups of sour milk, one tablespoonful thick cream, one-half teaspoonful salt, two tablespoonsful sugar, one-fourth teacup of molasses, one heaping teaspoonful soda, one cup of wheat flour, two cups graham flour; this makes one loaf; bake one hour or a little more.

FRIED ROLLS

Soak one-half cake yeast in one-fourth cup water; scald one cup of milk, add to it one heaping tablespoon of butter, one rounded tablespoon of sugar and one-fourth teaspoon salt; when the milk is cool add yeast and stir in flour enough to make a smooth batter; beat the white of one egg, put into the batter and when well mixed stir in enough more flour to make a stiff dough; knead until smooth; let rise in a warm place then knead it down, take out pieces about the size of an egg, make them into long finger rolls, let them rise some distance apart and when light drop them into hot fat and cook until brown.

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BUNS

Three cups new milk, one cup of sugar, one-half cup of yeast, a little salt; make a stiff batter at night; in the morning mix one-half cup butter, and one-half cup of sugar with the batter, add currants and flour to roll out; cut out as biscuits and raise light before baking.

SWEDISH ROLLS

One pint milk, one egg, one-fourth cup sugar, one-half yeast cake, one tablespoon each of butter and lard, one teaspoon salt, flour to make a stiff batter; let rise over night or until light; knead well, roll out and cut into biscuit, leaving plenty of room between each one; let rise again and bake in moderate oven.

CORN CAKE

Into sieve put one cup corn meal, one cup flour, one-fourth cup sugar, one teaspoon cream tartar, one of salt; sift; add one tablespoon melted butter, one beaten egg, one cup sweet milk, one-half teaspoon soda dissolved in it; mix well; bake in gem pans.

CHEESE RELISH

One cup sweet milk, butter size of egg and cheese size of egg, cut fine; put on stove and heat slowly; add salt and little pepper and three crackers rolled fine. Good for supper.

VERY NICE GRIDDLE CAKES

One egg, one-fourth cup of butter, one pint flour, one teaspoonful of cream tartar, one-half teaspoonful soda, and milk enough to make a batter to drop from spoon.

POPOVERS

One egg, one cup of milk, one cup of flour, a little salt, beat with an egg beater.

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Sandwiches

BREAD FOR SANDWICHES should be one day old. Use white, graham or brown bread. Cut the bread as thin as possible and have the butter soft enough not to tear the bread. Remove the crusts and cut in squares or triangles.

FILLINGS

ANCHOVY—Rub yolks of hard boiled eggs to a paste, moisten with oil or butter and anchovy essence to taste.

CHICKEN—Cold boiled chicken may be sliced thin and sprinkled with pepper and salt, or cold chicken may be chopped and mixed with mayonnaise.

CHEESE—Mix equal parts of cream cheese and chopped walnut meats with French dressing.

CHEESE—Stir grated cheese into mayonnaise.

CUCUMBER—Chop medium sized cucumbers rather fine, add a little salt, drain and mix with mayonnaise.

EGG—Chop hard boiled eggs with a silver knife, mix with French dressing or mayonnaise.

HAM—Chop the ham very fine and season with mustard, make into a paste with melted butter.

LETTUCE—Shred lettuce and mix with mayonnaise.

NUT—Peanuts or walnuts chopped very fine are an addition to almost any sandwiches. The chopped nuts may be mixed with French dressing or mayonnaise.

OLIVE—Pimolas are most used, chop quite fine and mix with mayonnaise.

SARDINE—Mash sardines with salt, cayenne and lemon juice.

TONGUE—Thin slices of boiled tongue and spread with mustard.

CLUB SANDWICHES

On slice of bread put a lettuce leaf, next slices of thin crisp bacon, next slices of chicken and mayonnaise, cover with slice of bread, and toast lightly on either side.

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Doughnuts

PLAIN DOUGHNUTS

One-fourth cup of butter, one teaspoon soda, two cups fresh sour milk, salt, flour to roll.

RAISED DOUGHNUTS

Two cups sweet milk (scalded), one-half cup butter (or lard and butter), one-half cup of sugar, one-half yeast cake, three eggs, teaspoon salt; mix at night as for raised biscuit; in the morning cut out. Let rise very light and fry.

DOUGHNUTS

One egg, one scant cup sugar, one cup sweet milk, one tablespoon melted butter, two teaspoons cream tartar, one teaspoon soda, flour to roll out; put cream tartar and soda in the flour.

DOUGHNUTS

Two cups sour milk or butter milk, two spoons cream, two even teaspoons soda, one cup sugar, one egg, salt, flour to roll out. Fry in hot lard.

CRULLERS

One cup of sugar, one cup of sweet milk, two eggs, four small tablespoons of melted lard, two teaspoons standard Baking Powder, pinch of salt; cut in three inch squares, make three slits in center of each square, twist the four divisions and pinch ends of the squares together; fry in very hot lard, and cover with powdered sugar.

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CRULLERS

Two eggs, two tablespoons sugar, one tablespoon of butter and pinch salt, flour to make stiff; roll to about one-half inch thick, cut in strips eight or ten inches long and one-half inch wide; hold one end of strip firmly on board and roll the other end to make a twist; now wind over your fingers into a lovers knot; fry like doughnuts.

CRULLERS

Two coffee cups sugar, four eggs, one coffee cup milk six teaspoons lard, two teaspoons cream tartar, one teaspoon soda, flour enough to roll out; fry in hot lard. Half the amount for small family.

CHEESE STICKS

One-half cup rich pie paste, one table spoon butter, and cheese size of walnut, or if cheese is hard, four tablespoons of grated cheese; mix cheese and butter and cut or roll into the paste; roll to one-fourth inch thick, and cut in strips one-third inch wide and six or seven inches long, bake in moderate oven. Build on plate log house fashion.

FRIED APPLE PIE

One cup of sour milk, one teaspoon soda, a little salt, one teaspoon shortning, flour to roll out not quite as thick as doughnuts; roll out about the size of a saucer, put in about two spoons dried apple sauce (seasoned to taste), turn over the other half and pinch down tight so that no apple can come out, and fry in hot lard.

TOMATO FRITTERS

One quart of tomatoes cooked to a pint, when cold add the yolk of one egg, one teaspoon salt, one-fourth teaspoon pepper; make a thick batter of bread crumbs and fry in hot lard.

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FRITTERS

One pint buttermilk, a little salt, one teaspoon soda, flour to make a stiff batter; drop into hot lard. To be eaten while hot with syrup.

FRITTERS

One quart flour, two teaspoons cream tartar, one teaspoon soda, pinch of salt, one or two eggs as you choose; thick batter like griddle cakes. Fruit can be added if desired. Fry in hot lard.

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Soups

PEA SOUP

Soak one pint of peas over night in four quarts water; in the morning place on stove in a kettle, using some water, add a small piece of pork and one onion, boil two or three hours until peas are soft; strain through colander; put liquid back on stove, add one pint milk, salt and pepper. Serve with toasted bread, cut in dice or crackers.

BEAN SOUP

Soak one quart of dried white beans over night, in the morning drain, add two quarts of water, when it comes to the boiling point pour off and add two quarts of fresh boiling water, also about a quarter of a teaspoonful of soda. Boil until the beans are soft then press through a sieve and return it to the kettle, add salt and pepper, one cup of cream, or a cup of milk and a bit of butter. If still too thick add more milk. Crackers buttered and browned are nice to serve with it.

CORN SOUP

One can of corn, one quart water, boil fifteen minutes. Strain, then add one quart sweet milk, small piece of butter, and a little salt.

CABBAGE SOUP

Two cups of finely chopped cabbage, add a little salt and cook in water enough to cover well half an hour, or until tender. Press through the vegetable masher, return to the kettle and add four large coffee cups of milk, a piece of butter, salt and pepper to taste. Heat to the boiling point and serve hot with oyster crackers. Nice for supper.

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TOMATO SOUP

One quart tomatoes, one pint hot water, one-fourth cup of butter, one quart new milk, one teaspoon soda, salt and pepper. Cook tomatoes, butter, salt and pepper in the hot water. Heat milk separately. When ready to serve, stir in the soda then add milk gradually.

CREAM OF TOMATO SOUP

One can tomatoes, two-thirds cup flour, one-half cup butter, salt, pepper, dash of cayenne pepper. Cook tomatoes until soft and put through strainer. Brown flour and butter and whip in sufficient milk or cream to make a thick gravy, add this to the strained tomatoes then add milk or cream for quantity desired. A little chopped parsley may be added just before serving Croutons can be served with the soup. Peas, celery and corn can be made in the same way.

SCOTCH BROTH

For a basis fresh beef and bone same as for any soup. A small cup of barley cooked two hours in a separate granite ware dish, because it turns the soup dark if cooked with it. A small onion, a half cup of beans and peas, and half cup cabbage may be added, also potato, turnip and carrots, if these vegetables are agreeable. The secret of good Scotch broth is in having everything thoroughly cooked, and skimming off all grease. Let all the ingredients simmer together at least one half hour.

CORN CHOWDER

Peal and slice thin, onions enough to make a pint, boil an hour, add half pint of potatoes cut in dice and boil ten minutes longer, fry brown a slice of salt pork cut in small pieces; add fat and all, then add a pint of corn, fresh or canned, boil ten minutes longer, add salt and pepper to taste, a pint of milk, a cup of cream or butter size of an egg; do not let the cream boil.

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Oysters and Fish

CREAMED OYSTERS

Scald the oysters in their own liquor and skim out the oysters, then pour in some cream and scald, then thicken very little with flour, salt and pepper.

FRIED OYSTERS

Select large oysters, drain, roll in fine cracker crumbs, dip into beaten egg and again in cracker crumbs, season with salt and pepper. Fry in hot butter and lard.

SCALLOPED OYSTERS

One quart oysters carefully drained, butter a deep dish, cover bottom with cracker crumbs, season with salt, pepper and bits of butter, then a layer of oysters seasoned, then a layer of crumbs, then oysters, until all are used. Put cracker crumbs on top with bits of butter, moisten with milk or cream, bake covered one-half hour and then uncovered one-half hour.

OYSTER PIE

Make a good rich paste, and with it line a deep pudding-dish. Roll another sheet of paste nearly one-half inch thick and cut it a little larger round than the top of the dish. Butter the edges of the dish and fill with crusts of dry bread. Lay the cover on lightly. Bake.

Filling.—Two table-spoonfuls butter, two table-spoonsful (heaping) flour, cook together until they bubble then add: one cup oyster liquor, one-half cup cream. Stir until they are smooth and then drop in oysters (four or five to a person). Cook until they begin to ruffle and plump. Add slowly two eggs beaten light, one heaping teaspoonful salt, one-fourth teaspoonful white pepper. Time the cookery of the pie and filling so that they will be ready at the same time. Remove the bread crusts, fill, replace the top crust and serve at once.

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CLAM CHOWDER

One can of clams, six large potatoes, two large onions, three slices of salt pork, Cut the pork up fine and put in kettle to fry a dark brown, then add the sliced onions and fry a light brown; slice the potatoes thin and add next, cover with water and cook until almost done, then add the clams and cook a few minutes, then add milk enough to make two quarts; season with salt and pepper. Let it come to a boil and serve.

SALMON OR MACKEREL—FRESH

Wash and soak the fish well, and then pour on boiling water enough to cover it; let it stand a minute or two with out boiling, then pour off all the water and put the fish outside down in a well buttered pan; pour on half a teacup of sweet cream, sprinkle on pepper; set it in oven and let it brown, then serve.

FISH TURBOT

A white fish, steam until tender, take out bones and sprinkle with pepper and salt. For dressing, heat one pint milk and thicken with one-fourth pound flour, when cool add two eggs, one-fourth pound butter and season with onion and parsley; put in baking dish a layer of fish, then a layer of sauce until full. Cover with crumbs and bake one-half hour.

SCALLOPED SALMON

One can salmon, two eggs, one cup milk, one and one-half cups bread or cracker crumbs, pepper and salt to taste. Take can salmon, drain off liquor, pick to pieces and add butter seasoning, eggs, milk and crumbs. Put into a buttered dish, cover and set in a pan of boiling water for half and hour, then bake half an hour Turn on a platter and pour over it this sauce:—

Sauce.—Two table-spoons flour, moisten with milk, three-fourths cup boiling water, cook till smooth, add liquor from salmon and one egg beaten, season to taste with salt and pepper.

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BAKED FISH

Clean, rinse, and wipe dry your fish, rub inside and out with salt and pepper, dredge thoroughly with flour or corn meal; put in dish and cover with milk, adding small pieces of butter. About ten minutes before serving add one-half cup sweet cream.

BAKED FISH

A fish of about four pounds is good size to bake. It should be cooked whole to look well. Make a dressing of breadcrumbs, butter, salt, and a little salt pork, chopped fine; mix this with one egg; fill the body and sew it up and lay in large dripper; put across it some strips of salt pork to flavor it. Bake one and one-half hours, basting frequently with a pint of salted water. After taking up the fish thicken the gravy in pan and pour over it.

CREAMED LOBSTERS

One pint lobsters, one half pint milk, one half pint cream, one tablespoonful butter, one heaping tablespoonful flour, juice of half a lemon, one even teaspoonful salt, one pinch of cayenne. Make a sauce by cooking together over boiling water, butter and flour, add to it the milk and half the cream. Put the lobsters into the sauce and add pepper and salt, stir until it is smoking hot, then put in rest of the cream, cook just long enough to heat, add lemon juice and sauce.

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Meats

MEATS AND THEIR RELISHES

Roast beef—grated horse radish.
Roast pork—apple sauce.
Roast veal—tomato, or mushroom sauce.
Roast Mutton—currant jelly.
Boiled Mutton—caper sauce.
Boiled Chicken—bread sauce.
Roast Lamb—mint sauce.
Roast Turkey—cranberry sauce.
Boiled Turkey—oyster sauce.
Boiled Blue-fish—white cream sauce.
Boiled shad—boiled rice and salad.
Compote of Pigeons—mushroom sauce.
Fresh Salmon—green peas, cream sauce.
Roast Goose—apple sauce.
Venison or Wild Duck—black currant jelly.

TO PREVENT SCORCHING

Keep a basin of water in the oven, and the steam from the water not only prevents scorching but makes the meat cook nicer.

TO MAKE MEAT TENDER

When cooking meat or a fowl that is tough, put a tablespoon of vinegar in the water you boil it in. It will make it very tender.

DRESSING FOR MEATS

Dry bread chopped fine, with small piece of salt pork, one onion if desired; moisten with milk or water, one egg well beaten, season with pepper and sage.

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SCALLOPED MEAT

Chop fine any kind of cooked can meat, season with salt and pepper. Put a layer in a deep buttered dish, then a layer of bread crumbs, and a few spoons of gravy, repeat until dish is full. Bake a nice brown.

VEAL SCALLOPS

Cut lean veal into pieces the size of oysters, make a seasoning of pepper, salt and a little mace and rub over each piece; dip in egg, then cracker crumbs and fry the same as oysters.

BEEF LOAF

One and one-half pounds round steak, piece of butter size of small egg, one tablespoonful dressing, one half teaspoonful pepper, one cup rolled crackers, one cup sweet milk, one egg, one teaspoonful salt. Mix well, form in loaf, bake in buttered tin one hour.

HAMBURG LOAF

Two-thirds beef and one third pork ground, put in onion if you like, two eggs, one-half cup sweet milk, one cup rolled crackers, salt and pepper, pour a little boiling water over it and baste while baking.

VEAL LOAF

To each pound of veal add one egg, one-half cup of moistened bread crumbs, salt and pepper to taste, mix and pack in square tin well greased, pour over it one pint boiling water, bake two to three hours.

VEAL LOAF

Three and one half pounds veal chopped fine, seven common crackers rolled; one tablespoon salt, one teaspoon each of sage and black pepper, three tablespoons sweet cream, two eggs, piece of butter size of an egg; mix all thoroughly and make into a loaf. Bake two hours, baste like any roast meat. Fine.

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VEAL LOAF

Three pounds veal chopped fine, one-half pound of pork chopped, six Boston crackers (or bread crumbs), one tablespoonful sage, one tablespoon of salt, one teaspoon pepper (scant), two eggs, one tablespoon butter, Mix thoroughly, then mould into a loaf, dip in egg, then cracker crumbs and bake in a hot oven one and one-half hours.

DUMPLINGS FOR STEWS

One pint flour, two teaspoons of standard Baking Powder, pinch of salt, mixing it well with the flour, wet with sweet milk or water; have the stew boiling hot and keep so until the dumplings are done; drop them in from the spoon and do not cover up, they will cook in fifteen minutes.

BAKED HASH WITH EGGS

To each cup of chopped ham, add two cups of chopped potato, one teaspoon melted butter, one table spoon sweet cream, and salt. Pack in a well buttered dish and bake one-half hour leaving uncovered the last; when done turn out on a platter and place the eggs on top.

MOCK DUCK

Prepare a round of tender beef-steak by removing all strings or cords, also the bone; then pound till tender. Make a dressing of bread crumbs, salt, pepper and butter and spread over the steak, roll and tie up with strings. Put pieces of butter over the outside and bake in a hot oven twenty or thirty minutes; when done slice thin. This makes a fine dish for a picnic.

TO COOK CHICKEN

Cut up chicken as for boiling, put in the kettle with two or three slices of salt pork, cover with boiling water, put in oven, bake until tender. Very fine.

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BOUDINS CHICKEN

Put into a saucepan, one tablespoon of butter, one gill of stock and two tablespoons stale bread crumbs and stir until boiling. Then add one pint of cold chicken chopped fine, a teaspoon of salt, a dash of pepper and a teaspoon chopped parsley. Remove from the fire and add two well beaten eggs; fill into small greased moulds, stand in hot water and cook in the oven fifteen minutes, Serve hot with a cream sauce made from rich milk. thickened to the consistency of cream.

CHICKEN PATTIES

Make a rich pie crust, line patty pans and bake in a moderate oven. Boil one chicken until tender, remove from broth and cut in small pieces. Add water sufficient for one quart of broth, thicken, butter size of an egg, salt and pepper to taste; when cooked add chicken. Serve hot. This will fill thirty patties.

FRIED CHICKEN

Cut up a young chicken; season with salt and pepper and dip each piece in beaten egg, then in cracker crumbs. Have in frying pan butter and lard (mixed) boiling hot. Fry chicken slowly until both sides are well browned. Place in covered dish the chicken drained. Stir into the gravy left, a large tablespoon flour (make it smooth) and add one cup sweet cream, salt and pepper; boil up and pour over chicken. Serve very hot. If the chicken is old simmer gently in a little water until tender, then fry as above.

CHICKEN PIE CRUST

(For 10 quart pan), ten cups sifted flour, five heaping teaspoonsful cream tartar, two and one-half teaspoonsful soda, two and one-half cups butter, four cups sweet milk. Halve or quarter the recipe to fit smaller dishes.

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CHICKEN PIE CRUST

One cup milk, two cups flour, one egg, six tablespoons melted butter, three teaspoonsful standard Baking Powder. Sift baking powder in flour.

DRESSING FOR TURKEY OR CHICKEN

Take one quart bread crumbs, a piece of butter size of large egg, one tablespoonful pulverized sage, one-half teaspoon pepper, one teaspoon salt, pour over boiling water enough to soften, mix thoroughly and stuff turkey.

TO BROIL STEAK

Trim the steak, cutting out a portion of the suet, place it in a wire broiler and put it very near the fire. First sear it on one side then turn and sear on the other; then lift it at least six inches from the fire and broil more quickly, turning it two or three times. If the steak is one inch thick, broil it for eight minutes.

TO DRY PAN A STEAK

Place your pan on stove and heat very hot, quickly rub it over with suet and put in the steak; when seared turn and sear the other side, Cook at a high heat for five minutes, turning every minute.

TO COOK TRIPE

Break two or three eggs in a bowl, put in a little flour and salt, beat and dip the tripe in it and fry in butter or lard.

MEATS

Any cold beef steak or veal left over can be made into delicious croquettes by chopping fine, season with salt and pepper, and for two cups of meat melt a piece of butter size of small egg and stir into this a tablespoonful flour, add a cup of milk, let it boil until smooth, stir into meat while hot and when cold form into balls size of a butternut, dip in beaten egg, then roll in cracker crumbs and fry in deep fat

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HAM CROQUETTES

One cup ham chopped fine, one egg, two cups mashed potatoes, one cup bread crumbs, one tablespoonful butter. Make into rolls, dip in beaten egg, then in bread crumbs and fry in hot lard.

DEVILED HAM

One pint of boiled ham chopped very fine with a good proportion of fat, one teaspoonful of dry mustard, one tablespoonful flour, one-half cup boiling water; press firmly into a mold and set away until cold, cut in thin slices; for the table, or nice for sandwiches.

TO POT ROAST BEEF

First grease your kettle on the bottom and sides with a piece of suet, then take a chunk of round steak or a chunk of the edge bone (preferable), put in the kettle, and fry on all sides until brown, but not burnt. Then pour in boiling water till meat is half covered. Keep the water about like this, no more; add as it boils away. At dinner time let the water boil down till the meat fries once more. Take out the meat before it burns, then pour in water and thicken to make a rich brown gravy.

CROQUETTS OF ODDS AND ENDS

Chicken, lamb chops or beef may be used together. One and one-half cups of meat chopped fine, four tablespoons mashed potato, three tablespoons gravy (any kind) two eggs, beaten, add two tablespoons of it to the meat. Shape into balls, then dip into the remainder of egg then in cracker crumbs and fry in butter. The balls will keep their shape better if mixed and put on ice a while before frying.

SAUSAGE No. 1

Thirty pounds of chopped meat, eight oz. of fine salt, two and one-half ounces of pepper, two teacups of sage presesd through a fine sieve.

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SAUSAGE No. 2

Three pounds meat, one teaspoon pepper, four teaspoons salt, six teaspoons sage.

DRIED BEEF PICKLE

Four quarts salt, four pounds sugar, three ounces salt petre for one hundred pounds meat. Mix and rub on meat which will make juice enough.

PICKLE FOR HAM

Three pounds salt, one pound sugar, one ounce salt petre, one ounce of soda. For two gallons of water.

HAM AND SHOULDER PICKLE

Six gallons of water, six pounds of salt, three oz. of salt petre, one oz. of saleratus, one quart of molasses. Boil and skim.

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Eggs

OMELET

Five eggs, beat the yolks and whites separately; one tablespoonful flour mix smoothly with a little milk, a little salt, one small cup sweet milk; beat thoroughly together; adding the whites last; pour into a buttered spider and when partly done double it over like a turnover. Cook a light brown.

STEWED EGGS WITH CHEESE

Fry three eggs in a pan with one ounce of butter, pepper and salt. When they are set slip them off on to a dish, cover with thin slices of cheese; put the dish in the over to melt cheese. Serve with toast.

DEVILED EGGS

For two eggs, one teaspoon melted butter, one teaspoon vinegar, one-eighth teaspoon, pepper, salt, mustard and sugar. Boil the eggs, remove the shells and cut them in halves, mix the dressing with yolks and fill

BAKED EGGS

Butter a deep earthern plate, break in eggs to cover it, small piece of butter on each egg, sprinkle with salt and pepper; bake in hot oven till whites are set. With a knife slip the eggs on plates and serve.

SCRAMBLED EGGS

Pour one cup of cream and one cup of milk in a frying pan with a lump of butter the size of an egg. When hot pour in one dozen eggs previously broken in a dish. Cook slowly stirring constantly so that the eggs will be evenly done; season with pepper and salt; serve hot.

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SCRAMBLED EGGS

Put in fry pan one cup sweet milk, one teaspoonful butter; when hot pour in five or six eggs which have been broken into a bowl, add salt, pepper and stir constantly until well set; serve at once in hot dish, or on toast.

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Vegetables

And How to Prepare Them

CORN OYSTERS

Six ears grated corn, one egg, two tablespoons sweet milk, three tablespoons flour, salt and pepper. Make into small flat cakes and fry in butter.

EGG PLANT

Pare off the skin and slice them round the small way, salt each piece and pile them up, let stand two or three hours before using, dip in egg and cracker crumbs, fry in plenty of lard and butter.

CREAMED CARROTS

Boil carrots until tender, mash; season with salt and pepper; add sweet cream and serve. Parsnips are good served the same way.

STEWED CELERY

Use the tender stalks cut in small pieces; when tender make a dressing of one-half pint cream, one teaspoonful butter, one teaspoonful flour and sprinkle in pepper and salt to taste.

FRIED PARSNIPS

Boil them until tender, then slice and dip the slices in a batter such as you would make for pan-cakes. Fry in hot lard until brown, then add a little pepper and salt.

CREAMED CELERY

Cut the celery fine and boil until tender, use only little water, season with one-half cup sweet cream, one table-spoon of butter, salt and pepper to taste.

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SCALLOPED POTATO

Pare and slice potatoes and put in a pudding dish a layer of potatoes and a few (half a cracker) crumbs, salt and butter. Fill the dish with these layers then pour on milk till potato dish is covered. Bake with a cover for three hours in a slow oven, then remove the cover and bake an hour more. It is just about the same to boil potatoes till nearly done, then slice and bake an hour as above. A slice of onion scattered through is an improvement.

SCALOPED POTATO

One quart hashed potato, one quart sweet milk, one pint of thick sweet cream, one-half cup of butter, one tablespoon of flour. Melt the butter, add the flour, then the milk, stirring until well cooked, then add the cream and let it boil up. Put a layer of potato in the dish you are to bake it in, then a layer of the dressing until the dish is full, sprinkle bread crumbs and pieces of butter on top and bake three-fourths of an hour, in a slow oven.

SCALLOPED POTATO

Peal and slice in thin slices crosswise as many potatoes as you will need; drop them in cold water as fast as peeled; butter a pudding dish, draining the potatoes; put a layer in the bottom, season with salt, pepper and plenty of butter and sprinkle with flour or bread crumbs. Add another layer of potatoes and repeat the seasoning and dredging with flour or crumbs. Over the top layer of potatoes put more butter and if you like a thin sprinkling of cheese with flour, then pour on hot milk until you can see it between the top layers; cover and bake for an hour in hot oven; uncover and brown before taking out.

CREAMED POTATO

Two cups chopped potato, one tablespoon butter, two tablespoons flour, one cup sweet milk, two eggs well beaten, one teaspoon salt, a little pepper; mix all together and bake a light brown.

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POTATO PUFF

Two cups mashed potato, three eggs, one-half cup cream, two tablespoons butter. Mix all together with salt and pepper to taste (except the whites of the eggs) and beat until it looks smooth and light, then stir in the whites of the eggs beaten stiff, pile in an irregular form in a dish and bake in a quick oven till nicely browned.

SHREDDED CODFISH AND POTATO

Two cups mashed potato, one cup shredded codfish unfreshened, one tablespoon butter, three tablespoonfuls milk or cream; stir together and put into saucepan over fire; cover and simmer two minutes. Nice for tea.

MACARONI WITH CHEESE

One-half pound or twelve sticks of macaroni broken into one-inch lengths and soaked in three pints boiling salted water for twenty minutes. Turn into a colander and pour over it cold water; drain. Make a sauce of one tablespoonful each of butter and flour, one-half cup hot milk and salt. Put a layer of grated cheese in the bottom of bake dish, then a layer of macaroni and one of sauce. Then cheese, macaroni and sauce and cover the top with fine bread crumbs, bits of butter and a little grated cheese. Bake until brown.

BOSTON BAKED BEANS

Soak one quart beans over night; in the morning drain and cover with fresh water. Heat slowly to the boiling point; repeat this and cook slowly until skins burst; drain and rinse with fresh water. Scald rind of one half pound salt pork, cut one-fourth in slices and place in bottom of bean pot, cut the remaining rind every one-half inch and bury in the beans, leaving only the rind exposed. Mix one tablespoon of salt, one of molasses, two of sugar and one-half teaspoon of mustard with boiling water enough to cover the beans; cover and bake in hot oven six or eight hours, leaving uncovered the last hour to bake the rind brown and crisp.

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CABBAGE WITH FRENCH DRESSING

Slice a cabbage in thin shavings, place in dish in layers, sprinkle each layer with pepper and salt. Pour over it the following dressing—Put one-half cup milk in double boiler, beat one egg, one-half cup sugar, and piece of butter size of a walnut together and stir into the milk, allowing it to boil; take from the stove and add one-half cup vinegar; pour over the cabbage and allow it to cool.

SCALLOPED CABBAGE

Chop half a head of cabbage; throw into boiling salted water, let boil twenty-five minutes; drain; place in a baking dish; pour over it a sauce made as follows:—Melt two tablespoons butter, add two tablespoons flour; stir till blended; add one pint milk; stir until it boils; add one hard boiled egg, chopped fine, one teaspoon salt, a little pepper; pour this over the cabbage and put bread crumbs on top; moisten in milk; bake twenty minutes.

VEGETABLE OYSTERS

Scrape vegetable oysters and throw them into cold water to prevent discoloring. When you have sufficient, cut them in pieces and boil in just water enough to cover, till tender. Drain off the water, add a quart of milk, butter size of an egg and a little salt. Thicken with a spoonful of flour made smooth in a little cold milk, have ready a tin of nice biscuit; split them open on a platter. Turn the oysters over them and serve.

SPANISH OMELET

One can tomatoes, one onion, four eggs, butter, cayenne pepper and salt. Chop onion and simmer slowly in butter until thoroughly cooked, add the tomatoes, and as soon as they almost reach boiling point add a bit of soda. Beat the eggs and add to the tomatoes and onion. Add salt and a bit of cayenne. Just before serving pour over slices of well buttered dry toast. Cheese may be substituted for onion if preferred.

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Salads

SALAD DRESSING

Yolks of three eggs well beaten, one teaspoonful mustard, two of salt, two of sugar, one-fourth salt spoonful of pepper, 2 tablespoonsful of melted butter, one cup of cream; one-half cup of hot vinegar poured over the whole mixture and last of all the beaten whites of the three eggs: cook like custard.

SALAD DRESSING

Butter size of an egg, heaping tablespoon flour, one-half teaspoon dry mustard, two tablespoons sugar; stir to a cream, then add one egg and beat all together until light, one teacup vinegar boiling hot pour into the mixture slowly, stirring all the time; then just let come to a boil and thin with sweet cream while hot.

SALAD DRESSING

One-half cup butter, one cup milk, one cup vinegar, (if strong reduce), three eggs, one teaspoonful mustard, one teaspoon flour; put butter in pan on stove and put milk in another; let it get scalding hot; stir the flour into the butter till it is smooth, then stir in the hot milk; have egg, mustard, salt, pepper and vinegar all stirred together, add to the butter and milk. Place over boiling water, stirring constantly till about the consistency of cream; add whipped cream if desired.

SALAD DRESSING

Two even teaspoons mustard, two even teaspoons sugar, one even teaspoon salt; mix with two teaspoons hot water, three tablespoons of melted butter, three eggs beat in thoroughly, one-half cup vinegar, three-fourths cup milk. Cook until it thickens in a double boiler; put it together just as it is written.

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SALAD DRESSING

Beat two eggs with one-third cup sugar, add three-fourths cup of vinegar slowly while beating, one teaspoon mustard and butter size of an egg, little pepper, when used add whipped cream if you like. Mrs.

SALAD DRESSING

One cup vinegar, one tablespoonful sugar, one heaping teaspoonful mustard, one dash red pepper; when boiling add one-half tablespoonful flour creamed with two tablespoonsful melted butter; remove from the stove and stir in two well beaten eggs, yolks and whites beaten separately, but mixed before turning into mixtures; thin with cream or milk.

ITALIAN DRESSING FOR BOILED SPAGHETTI OR MACARONI

One-eighth pound of butter in kettle, slice into it one large onion, fry a minute or two, then add one-half pint strong soup stock, one quart canned tomatoes, salt and pepper to suit taste; cook till well evaporated and then strain. Can be kept in cold weather and used as soup seasoning also.

POTATO SALAD

Five potatoes; before they are quite cold slice thin and mix lightily with one teaspoonful onion extract, one-half salt, two hard boiled eggs chopped and enough salad dressing to moisten well; serve on lettuce leaves and garnish with whipped cream.

CABBAGE SALAD

Beat two eggs with two tablespoons sugar and piece butter size of an egg, one teaspoon mustard, pepper and salt; lastly add a half cup vinegar; cook all in double boiler like custard; when cold add half cup sweet cream and pour over cabbage chopped fine; this makes a large bowl full. This dressing is good for all salad.

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CABBAGE SALAD

Chop fine one head of cabbage, sprinkle lightly in a dish. Make dressing as follows:—stir together two raw eggs, one teaspoon white pepper, one teaspoon mustard, a little salt, two teaspoons melted butter, one teacup of strong vinegar; put this mixture in a double boiler and stir five minutes; set aside to cool; beat in one-half cup sweet cream; pour this over cabbage and serve.

WATERMELON SALAD

Cut the heart of a thoroughly chilled watermelon into cubes and put into a salad bowl, sprinkle with one cup of sugar, one-half teaspoon salt, one-half grated nutmeg, and pour over the whole the juice of two large oranges.

NUT SALAD

Pour boiling water over nuts to remove skins, chop and mix with equal quantity of chopped celery; pour on this a nice salad dressing.

WALDORF SALAD

Two cups English walnut meats, three heads crisp celery, four rather tart apples. If preferred very dainty, blanch the walnuts; chop nuts and celery, dice the apples and use the following dressing: Mix one teaspoonful of mustard, one teaspoonful salt, two tablespoonsful sugar, a sprinkle of cayenne, two tablespoonsful melted butter and three beaten eggs, one cup milk; cook until it thickens, then add one-half cup hot vinegar.

BANANA SALAD

One banana sliced thin, one orange cut in small pieces, some walnut meats chopped and a few white grapes or cherries if you have them; mix in a bowl and pour salad dressing over. Eat at once.

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Chafing Dishes

WELCH RAREBIT

One-half pound cheese, two eggs, one speck of cayenne tablespoon of butter, teaspoon of mustard, one-half teaspoon of salt, one-half cup of sweet cream. Break the cheese in small pieces, put in with the other ingredients in a bright saucepan and set over boiling water. Stir until the cheese melts, then spread the mixture on slices of crisp toast; serve immediately.

OYSTER RAREBIT

One pound cheese chopped fine, one egg yolk, one tablespoonful butter, one cup cream, one teaspoonful dry mustard, pinch salt, dash of red, two of black pepper. Put the butter into chafing dish, also the cheese; let simmer, after it is melted gradually add the following: to the yolk of egg broken into cup add the mustard, red and black pepper, pour into cheese, stir constantly. Heat again and serve on toast or soda crackers.

VENETIAN EGGS

Butter size of an egg, one small onion, one pound cheese, one cup tomatoes, two eggs. Cook butter and sliced onion till soft, add the cheese and cook till melted and smooth, then add tomato; stir until it commences to boil and add the eggs well beaten. Serve on square crackers or nicely toasted bread.

DROPPED EGGS IN CREAM

One half cup of sweet cream, six eggs; heat the cream and break the eggs into the cream one by one. Sprinkle each egg with salt and pepper. Cook slowly ten minutes and serve on toast. Delicious for either breakfast or tea dish.

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CHICKEN WIGGLE

Four level tablespoons butter, three level tablespoons of flour, one and one-half cup of milk, one cup of chicken cut in pieces, one cup of canned peas, salt and pepper. Serve on crackers or nicely toasted bread.

SALMON WIGGLE

Make a white sauce, using a cupful of milk. Into this when thoroughly cooled, stir the contents of a can of salmon which has been freed from all pieces of bone and skin, and then finely shredded, also a can of small peas from which about one half the liquid has been drained. Add salt and paprika to taste, stir carefully, taking care not to break the peas, until perfectly smooth, then serve at once on saltines or uneedas.

SCRAMBLED TOMATO

Five eggs, one tablespoonful of butter, one-fourth cup of milk, one cupful of tomatoes; salt and pepper to suit taste. Put butter into the blazer, turn in the eggs, which have been beaten up with the milk, add the tomatoes, chopped quite fine, and salt and pepper. Cook until it thickens.

HAM RECHAUFFEE

One tumbler of currant jelly, put in chafing dish, when warm add one coffee cup of boiled ham cut in squares; when thoroughly heated serve on toast.

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RALSTON COCOANUT PUDDING

One cup grated cocoanut, one cup cooked Ralston, one quart milk, one-half cup sugar, three eggs, one teaspoon vanilla, beat eggs and sugar together. Add milk, Ralston, cocoanut and vanilla. Put in baking dish and cook thirty minutes

RALSTON SCALLOPED OYSTERS

Four cups milk, one cup Ralston, three eggs, one-third cup butter, one quart oysters, salt and pepper to taste. Into the boiling water stir in Ralston Health Food, cook ten minutes. Add butter, yolks of eggs, pepper and salt. Put in a greased baking dish alternating Health Food and oysters. Bake thirty minutes.

RALSTON CHEESE SOUFFLE

One-fourth cup Ralston Health Food, three eggs, one-half cup grated cheese, one cup milk, one tablespoon butter, one-third teaspoon mustard, cayenne pepper and salt to taste. Cook Ralston and milk five minutes. Add butter, yolks of eggs, mustard, salt, cayenne and cheese. Then fold in carefully the beaten whites of eggs. Pour in baking dish and bake in quick oven fifteen minutes.

RALSTON SCALLOPED SALMON

Three cups of water, one-half cup Ralston Health Food, one tablespoon butter, two eggs, one-half can salmon, cayenne pepper and salt to taste. Have water boiling, then stir in Ralston Health Food. Boil ten minutes; add butter, yolks of eggs, pepper and salt; fold in carefully the beaten whites of eggs. Put a layer of Ralston, then of salmon in a greased baking dish and bake fifteen minutes.

If your grocer is not supplied with RALSTON HEALTH FOODS, send us his name.

RALSTON PURINA COMPANY, St. Louis, Mo.

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LEMON JELLY.

Soak one envelope of PLYMOUTH ROCK PHOSPHATED GRANULATED GELATINE in one-half pint of cold water three minutes; add one pint of hot water, three-fourths cup of sugar (or more if wanted sweeter) and stir until it is dissolved. Flavor with extract of lemon to taste. Set on ice until hard and ready to serve.

ORANGE JELLY.

Soak one envelope of PLYMOUTH ROCK PHOSPHATED GRANULATED GELATINE in one-half pint of cold water three to five minutes; add one pint of hot water, three-fourths cup sugar (or more if wanted sweeter) and stir until all is dissolved. Flavor with extract of orange to taste. Set on ice until hard and ready to serve.

In a similar manner other flavored jellies may be made, using extracts of raspberry, pineapple, strawberry, etc.

In serving, cut the jelly across, breaking it up into crystals and piling lightly in glass dishes.

FRESH, RIPE, TART FRUIT.

Pare, quarter or slice one-half dozen pears, peaches or other soft fruit; sprinkle with sugar and set one side. Soak one envelope of PLYMOUTH ROCK PHOSPHATED GRANULATED GELATINE in one-half pint of cold water three to five minutes, add one-half pint boiling water to dissolve the gelatine, add one cup of sugar and then the fruit. Set on ice to harden, etc. With pink gelatine, very attractive.

All kinds of fruit, fresh, canned or preserved, can be used with this. Serve with sugar and cream.

SNOW PUDDING.

Soak one envelope of PLYMOUTH ROCK PHOSPHATED GRANULATED GELATINE in one-half pint of cold water three to five minutes; add one pint of hot water to dissolve, one cup of sugar, and one teaspoonful of lemon or other flavoring extract; stir until sugar is dissolved. Pour into a very shallow dish and set on ice until it slightly jells or thickens; beat to a stiff froth the whites of two eggs and a pinch of salt; beat in the gelatine until light and frothy and set back on the ice until ready to serve.

SAUCE.—Beat the yolks of the eggs with a cup of sugar and two teaspoonfuls of cornstarch; scald one pint of milk and turn into the yolks, heat until it thickens, stirring all the time; add vanilla and pinch of salt and let it cool. Using a little wine or Brandy in Snow Pudding makes Princes Pudding.

TOMATO SALAD.

Soak one envelope of PLYMOUTH ROCK PHOSPHATED GRANULATED GELATINE three to five minutes in one cup of the juice from a quart can of best brand of tomatoes; add one cup of boiling juice to dissolve it; then the rest of the can, solid and liquid. Add a little green pepper sliced very thin or a bit of parsley or other green vegetable. Pour all into a mould and set on ice to harden. Serve in squares on lettuce leaves with a pinch of salt and mayonnaise dressing. If preferred sweet use sugar to taste.

ORANGE SHERBET.

Soak one tablespoonful of PLYMOUTH ROCK PHOSPHATED GRANULATED GELATINE in one-half pint cold water three to five minutes. Add one-half pint of hot water, one cup sugar (or sweeten to taste), stir until dissolved. Add one cup cold water, juice of four oranges. Strain and freeze in usual manner.

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Puddings and Pudding Sauce

OLD ENGLISH PLUM PUDDING

One pound suet chopped, one pound seedless raisins, one pound English currants, six eggs, one pound brown or white sugar, one quart of sweet milk, one teaspoon of salt, one teaspoon of nutmeg ground, flour stiff as can be stirred; boil six hours tied in cloth. Improves by keeping, slice and steam when wanted; serve with wine sauce.

RICE PUDDING

One cup of rice boiled soft in water, add one pint cold milk, and piece of butter size of an egg, yolks of four eggs, rind of two lemons grated; mix and bake an hour.

Beat the whites of four eggs, stir in a pint of sugar, the juice of two lemons. After the pudding is baked and cooled a little pour this over and brown in the oven. To be eaten cold. Extra good.

BAKED INDIAN PUDDING

One cup of corn meal, two tablespoons of flour, one egg, one cup sugar, one and one-half quarts of milk, one-half teaspoon of cinnamon and allspice, pinch of salt, one cup raisins, four sweet apples cut in dice; scald one half of the milk, while hot pour over the meal and flour, then add rest of milk and other ingredients. This will fill a two quart basin.

BAKED INDIAN PUDDING

Two quarts of milk, three eggs, six tablespoons Indian meal, molasses, sugar and salt to taste; scald one quart of milk, wet the meal with cold milk, pour in and let it cook; little piece of butter and a little ginger; bake four or five hours, add a little cold milk from time to time and stir.

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INDIAN PUDDING

Scald one cup of meal in a quart of milk; when cool add two eggs, one-half cup sugar or molasses, one teaspoon all kinds of spice, one quart of milk and a pinch of salt; bake three hours.

FRUIT PUDDING

Put about two tablespoons of fruit, strawberries or any nice canned sauce in bottom of cups; mix three-fourths cup butter, three-fourths cup sugar, three-fourths cup flour, three-fourths cup milk, three eggs well beaten, one, and one-half teaspoons standard Baking Powder, when all are well beaten, put over fruit in cups and steam for twenty minutes. Use hard sauce with this.

ORANGE PUDDING

Four or five oranges, three eggs, one tablespoon corn starch, one cup sugar, one pint sweet milk; pick oranges in pieces, put into pudding dish, sprinkling sugar between each layer; put milk in double boiler, mix yolks of the eggs, corn starch and sugar together, stir into milk, boil like custard; when thick turn over the oranges, frost with the whites and set in oven to brown.

ORANGE PUDDING

Peel four oranges, cut in small pieces, place in bottom of pudding dish and pour over a large cup of sugar; make a plain corn starch pudding and pour over the above; serve when cold.

ST PETER'S PUDDING

Soak three-fourths box of gelatine in one-half pint of cold water two hours; put into this juice of two lemons, two cups sugar and lastly more than half a pint of hot water; then slice in small pieces three oranges, three bananas, eight figs, twenty walnuts; turn into molds and cool. Serve with whipped cream.

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BAVARIAN CREAM

Pour one-half cup cold water over one box of gelatine, let stand until dissolved, which will be in about one hour; then add two tablespoons boiling water; beat the yolks of four eggs with four tablespoons powdered sugar and stir into one pint of hot cream; to this add the gelatine; stir until smooth, set aside to cool; whip one pint with four tablespoons powdered sugar and one teaspoon vanilla; when the custard is perfectly cold stir in the cream and set on ice.

PRUNE PUDDING

One-half pound prunes, one-half pound sugar, whites of three eggs, stew prunes till soft, remove the stones; pass through sieve and add to the well beaten whites and sugar and bake slowly twenty minutes. Serve with cream.

CRACKER PUDDING

One quart milk, three soda crackers, one egg, one small piece of butter, spice and raisins to taste, one-half cup of sugar.

Sauce for Cracker Pudding:—One cup of sugar, one-half cup of butter, one egg, one teaspoon nutmeg, one lemon inside grated, three tablespoons of boiling water.

CORN STARCH PUDDING

One pint of milk, three tablespoons of sugar, dash of salt; dissolve two and one-half tablespoons of corn starch in a little milk, put all together in a double boiler and cook like custard; beat the whites of two eggs to a stiff froth and when corn starch is done remove from the stove and beat whites into it while hot; flavor with vanilla; put into cups to cool.

Custard for Pudding—Take the yolks of eggs and one-half cup of sugar, beat together, then add one-half tablespoon of corn starch and stir into one-half pint of milk and cook; when cool turn out corn starch pudding into saucers and put the custard on each.

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CRANBERRY PUDDING

One egg, one-half cup sugar, butter size of walnut, one-half cup sweet milk, one and one-half cups flour, one cup cranberries, one-half teaspoon soda, one teaspoon cream tartar, steam three-quarters of an hour. Serve hot with sauce.

SUET PUDDING

One cup sweet milk, one cup molasses, three cups flour, one cup raisins, one cup suet chopped fine, one teaspoon salt, two small teaspoons soda, and spices to taste; steam three hours.

GRAHAM PUDDING

One cup sweet milk, one cup molasses, one cup raisins, one teaspoon soda, two cups graham, one-half teaspoon salt; steam three hours. Serve hot with sweetened cream or any simple sauce.

QUEEN'S PUDDING

One teacup of bread crumbs, one pint of milk, yolks of two eggs, one-half teacup of sugar, butter size of half an egg, juice and rind of one lemon; when baked spread with jelly; beat the whites of the eggs stiff and add one tablespoon sugar, spread on top and return to the oven to brown.

PUDDING

One egg, one-half cup of sugar, two-thirds cup of sour milk, one-third cup cream, salt, one scant teaspoon soda, one-half cup of raisins or berries, flour to make a stiff batter; steam two hours.

LEMON PUDDING

Mix three large tablespoons of corn starch in cold water to dissolve it, pour on three cups of boiling water, stirring all the time over the fire; add two cups of sugar, two beaten eggs, two lemons, rind and juice; bake twenty minutes, serve cold with sweet cream.

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STEAMED PUDDING

Two-thirds cup of sugar, one cup sour milk, one tablespoon butter, one teaspoon soda, one egg, two cups flour, one teaspoon cloves, steam one hour. Serve with sauce.

LEMON PUDDING

Grate the rind of one lemon; soften one pint bread crumbs in one quart of sweet milk, add yolks of two eggs, and half cup of sugar mixed with grated lemon rind; bake twenty minutes; beat the whites of the eggs, the juice of lemon, and half cup sugar; spread over the top return to the oven for five minutes.

EGG FOAM PUDDING SAUCE

Four eggs, beaten until thick, one-half cup sugar, four tablespoons of sweet cream, vanilla. Do not put the cream in until just ready to serve. Extra good.

TAPIOCA CREAM

Four tablespoons of tapioca in one-half pint of water, put the dish into another dish of hot water, set it over the fire, stirring occasionally until soft; put in a quart of milk, let it scald, then add the yolks of three eggs and one-half cup sugar; flavor; when cold spread over the whites of the eggs beaten stiff with sugar.

CHOCOLATE OR VELVET CREAM

To one quart milk, while boiling hot, add six tablespoons of sugar and four of cornstarch, well beaten together in little cold milk; then add four tablespoons of melted chocolate; when it has boiled up once pour into moulds. Serve with whipped cream.

MOONSHINE

Beat the whites of six eggs, add six tablespoons powdered sugar, beat for thirty minutes, then beat in a cup of jelly. In serving put whipped cream in saucer, and on this place the moonshine.

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PEACH CREAM

Pare and stone some nice yellow peaches, and mash with a spoon or press through a colander with a potato masher, allow equal quantities of the peach pulp and cream, add a little sugar to sweeten, and beat all together until the cream is light. Serve in saucers or glasses with currant buns. A banana cream may be prepared in the same manner.

BLUEBERRY PUFFS

Two cups flour, one and one-half teaspoon Baking Powder, a little salt, one cup sweet milk, stir well; put into cups as much fruit as you like, then a spoonful of the batter; steam twenty minutes. Serve with whipped cream. Peaches are nice this way.

COTTAGE PUDDING

One egg, one cup sweet milk, butter size of an egg, one cup sugar, two cups flour, two teaspoons cream tartar, one teaspoon soda, or two teaspoons Baking Powder. Serve with sauce.

RAISIN PUFFS

Two eggs, one-half cup butter, one cup milk, two cups flour, two tablespoons sugar, one cup chopped raisins, three teaspoons standard Baking Powder; steam one-half hour in cup cake tins. Serve with whipped cream.

ORANGE PUDDING

One cup sugar, one-half cup of rolled crackers, two eggs, one-half tablespoon of butter, one orange (grate the rind and squeeze the juice), one quart milk; bake like a custard. Serve cold.

CHEESE CAKES

Line cup cake tins with rich pie crust rolled thin; put in a tablespoon of strawberry preserves, drop on the top a tablespoon of sponge cake batter and bake.

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BANBURY TARTS

Chop a cup of raisins and two ounces of citron; add one cup of sugar, grated rind and juice of one lemon, a little salt, one egg well beaten; place on rounds of pastry. Brade half of the edge and double the crust over.

TAPIOCA AND APPLE

Stew sour apples, strain and sweeten; then let them get cold. Cook tapioca in double boiler in water until clear, sweeten, add one tablespoon butter and flavor. Arrange in layers in baking dish with the apple, put bits of butter on top with a little nutmeg, and bake until slightly brown. Serve hot or cold with cream.

SNOW BALLS

Wash one cup rice, boil in one cup of milk until tender, salt to taste, put in small cups to cool; turn out in a dish and pour over them boiled custard. Serve with whipped cream when cold.

MAPLE PARAFAIT

Beat yolks of six eggs till very creamy, three-fourths cup of maple syrup; place mixture on the stove, stirring constantly until it has thickened enough to make a thick coating on the spoon. Turn into a bowl and beat till cold, when it should be very light and creamy; add one-half ounce gelatine dissolved in three tablespoons cold water; beat five minutes; lastly whip one pint cream stiff and mix lightly with egg mixture; turn into a mould, holding three pints and let it stand three hours.

FOAM SAUCE

Dissolve one tablespoon corn starch in two of cold water, pour over it one cup of boiling water, and cook until clear; cream together a half cup of butter and one of sugar and pour it over the boiling corn starch, stirring rapidly, which causes it to foam; flavor with a teaspoon of vanilla and two of vinegar, which gives it something the flavor of wine.

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ANGELS FOOD

One-half box gelatine, one quart milk, one cup sugar, three eggs, juice of one lemon, vanilla; dissolve the gelatine in the milk, when hot add the yolks of eggs, sugar and lemon juice beaten together; stir constantly until it boils; remove from fire and flavor with vanilla; when cool whip the whites of eggs and stir into the custard; pour into a mould and set where it will grow cold. Serve with sugar and cream.

EXCELLENT PUDDING

Two cups sugar, three-fourths cup butter, creamed; when well mixed stir in one-fourth cup of boiled cider, a little at a time; just before serving set in a kettle of boiling water till hot.

FRUIT JELLY

Make lemon jelly, adding sugar according to the fruit to be used; when beginning to set, add bananas, sliced thin, white grapes, oranges cut in small pieces and figs; serve with whipped cream or a thin custard.

LEMON BUTTER

Grate the rind and squeeze the juice of a large lemon, add one cup of sugar, and place on the stove until dissolved then turn in two beaten eggs, and cook until thick, stirring constantly; cool and it is ready for use. It is good for Cottage pudding and can be used as filling for cake.

PUDDING SAUCE

Yolks of two eggs, one cup of sugar, three tablespoons sweet cream; put all together and cook like custard; then the last thing stir in the beaten whites of the eggs. Serve at once.

MOCK FARINA

Six cups of milk, eight spoons of flour; reserve one cup of milk to dissolve flour; let milk come to a boil, stir in the flour, then turn into a mould. Serve with sugar and cream.

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Pies

LEMON PIE

Grated rind and juice of one lemon, one whole and two yolks of eggs, seven tablespoons of milk, two tablespoons of melted butter, one cup of sugar; bake all together; frost with two whites of eggs; brown slightly.

LEMON PIE

One cup sugar, one cup water, one cup bread crumbs, one lemon, two tablespoons butter, two eggs; cream the sugar and butter, add the beaten yolks of the eggs and the bread crumbed very fine; then the water and the grated rind and juice of the lemon, mix well and bake in one crust; use the whites, beaten to a stiff froth with three teaspoons of sugar for frosting, return to the oven and brown slightly.

LEMON PIE

Two eggs, one cup sugar, one large lemon, one cup water, one heaping tablespoon corn starch; to one cup boiling water add corn starch dissolved in little cold water, a little butter and the sugar; when cool add the juice and grated rind of lemon and the beaten yolks of eggs; when baked, beat the whites of eggs and one tablespoon of sugar; set in oven till slightly browned.

FILLING FOR THREE LEMON PIES

Six eggs, two cups of sugar, two cups of boiling water, one tablespoon butter, two lemons, four tablespoons corn starch; grate the rind, squeeze the juice of the two lemons, mix the corn starch with the sugar and stir with the lemon, next take the yolks of the eggs (saving four whites for the frosting) and two whites and beat with the mixture, turn the whole into the boiling water and let it cook five minutes or until it thickens; add the butter.

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BANANA PIE

One cup sifted banana pulp, one-half teaspoon salt' one-half cup of sugar, one-third teaspoon cinnamon, one cracker powdered fine, one egg, one-half cup milk, one-third cup of cream; grated rind and juice of one-half lemon or two tablespoonsful of molasses; mix the ingredients together and bake until firm in a pie pan lined with pastry. The cracker may be omitted unless a rather firm pie be preferred.

BUTTERNUT PIE

Two eggs, beaten light, one cup sugar, one cup butternut meats mashed fine, two tablespoons of sweet cream, one and one-half cups of sweet milk, pinch of salt; bake with one crust, put part of filling in pie, bake; when crust is set add rest, and bake in a slow oven.

MEAT PIE

One cup chopped meat, one-half cup raisins, one-half cup currants, one-half cup sugar, one-third cup molasses, one cup granulated sugar, three cups chopped apple, one cup hot liquor, two teaspoons salt, two teaspoons cinnamon, one-half teaspoon mace, one teaspooon cloves, one-fourth pound citron, one half cup boiled cider, one-half cup sweet pickle juice, one-half cup coffee, one-half cup tea, bread or cracker crumbs to thicken.

MINCE MEAT

Two pounds, six ounces chopped beef, four and three-quarters pounds chopped apple, five and three-fourths pounds wet maple sugar, twelve ounces butter, three pints strong coffee, three teacups boiled cider, three tablespoons cinnamon, one tablespoon cloves, one tablespoon allspice, one tablespoon ginger, one tablespoon salt, five nutmegs; put sugar, butter and cider on stove until hot, then add apple and spices; use liquor meat was boiled in.

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MINCE MEAT

Two pounds lean boiled beef, five pounds of apples, one pound butter, two pounds raisins seeded and choped, one pound of whole raisins, four pounds of sugar, one quart of old cider, one-half pint boiled cider, two tablespoons cinnamon, one tablespoon cloves, one tablespoon alspice, one tablespoon salt, one nutmeg.

MOCK MINCE PIE

One cup molasses, two-thirds cup water, two-thirds cup vinegar, one cup sugar, one cup bread, one cup chopped raisins, crumbs, one tablespoon cinnamon, butter size of an egg, one tablespoon nutmeg.

TOMATO MINCE MEAT

One peck green tomatoes, chop and drain; five pounds brown sugar, three pounds raisins, two teaspoons cinnamon, one-half teaspoon cloves, one or two cups vinegar, a little mace and salt; boil all together six hours; When making pie add a little butter.

CREAM PIE

Two eggs, one scant cup of sugar, one pint of milk, one cup of sweet cream, flavor with lemon; beat the eggs very light, then add sugar and cream; beat again, then add milk,; beat it with an egg beater for five minutes. This will make a large pie; have the oven hot and do not bake too long.

CREAM PIE (Without Cream)

One-half cup sugar, one-half cup flour, yolk of one egg, one and one-half cups sweet milk; heat the milk to boiling point and add flour, egg and sugar well mixed; cook until it thickens; flavor to taste; when cold pour into a crust previously baked and use the whites of the egg for frosting.

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FROSTED CREAM PIE

Two cups milk, in double boiler; when hot stir yolks of two eggs, one-half cup sugar, heaping teaspoon flour; cook until thick like custard; one teaspoon lemon; put in crust and bake until crust is done; frost with whites.

MOCK CREAM PIE

One pint sweet milk, yolks of two eggs, one-half cup sugar, two tablespoons corn starch; beat eggs, sugar and corn starch together and cook thoroughly in milk; flavor with vanilla: put into a baked crust and frost with the whites and brown lightly.

APPLE CREAM PIE

Line a deep pie plate with pie crust, pare, halve and remove cores of good tart apples, place in crust; in each cavity place dice of butter, cover with sugar; bake until the apples are soft; take one cup cream, two tablespoons of sugar, one teaspoon of flour, stir together, then pour over apples, and bake until it boils all over. To be eaten when partly cool.

SOUR CREAM PIE

One coffee cup sour cream, one coffee cup maple sugar, one egg, one tablespoon flour, one teaspoon cinnamon, one teaspoon allspice; bake with one crust.

RHUBARB PIE

One cup of rhubarb, one-half cup of raisins chopped together, one cup of sugar, two tablespoons flour, one egg. Baked with two crusts.

RHUBARB CUSTARD PIE

One cup rhubarb cooked, one cup sugar, one cup sweet milk, one tablespoon flour, two eggs; save whites for frosting; one tablespoon of lemon; add milk last.

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COCOANUT PIE

Soak one cup cocoanut in one pint milk, beat three eggs, saving the whites of two for frosting; one cup sugar, one teaspoonful cornstarch and add to milk and cocoanut and bake in one crust; beat the whites and three tablespoons pulverized sugar, put over the pie and return to oven and brown slightly.

SUGAR PIE

Line a plate with crust, laying a strip around edge; fill the pie with dry maple sugar; put on a few small pieces of butter and a little nutmeg; pour over all two-thirds cup sweet cream; put strips over top in any fancy way.

CRANBERRY PIE

Three cups cranberries, one cup seeded and chopped raisins mixed with cranberries; into that mix one-half cup dry flour, one and one-half cups sugar, two cups cold water, pinch of salt; make an extra short crust; this makes three large pies.

SQUASH PIE

One cup squash boiled soft and sifted, one cup sugar, one egg, one pint milk, a tablespoon of cream improves it; a pinch of salt with a little ginger, cinnamon, and nutmeg. This receipt makes one pie.

CURRANT PIE

One cup of sugar, one cup ripe currants, one egg; beat the egg and sugar together and pour over the currants; bake with two crusts.

MOCK CHERRY PIE

One cup cranberries, one cup raisins, one cup sugar, one cup water, one tablespoon flour (stir in flour dry), stew until cranberries crack open, when cool, flavor with vanilla. (Warranted not to keep.)

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RAISIN PIE

One cup chopped raisins, one cup of boiling water, one cup sugar, pinch of salt, one teaspoon corn starch. Vanilla to flavor; bake in two crusts.

RAISIN PIE

Boil one pound raisins, covered with water for one hour, (seeded raisins preferred), add juice of one lemon, one cup sugar, two tablespoons flour, one tablespoon vinegar instead of lemon if desired. Makes two pies.

RAISIN PIE

Cover one pound of raisins with water and stew one hour; while hot add one sliced lemon (peeled), three tablespoons flour, two cups sugar, one-half cup water; bake with two crusts.

LEMON RAISIN PIE

One cup of chopped seeded raisins, juice and grated rind of one lemon, one cup of cold water, one cup of sugar, two tablespoons of butter, one tablespoon of flour; stir together and bake with upper erust.

DATE PIE

One-half lb. dates, two eggs, two-thirds cup sugar, milk enough to make a pie as for custard; stew the dates until you can mash them with a spoon, sift through a colander to remove stones, then stew all of the water out and bake with one crust.

DATE PIE

One pound of dates, take out stones and add one-half pint of water; let boil till dates are soft, then add one quart of milk; when it comes to a boil, strain and add one cup sugar, three eggs, one teaspoon flour. Makes two pies.

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Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

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Cakes

SCRIPTURE CAKE

Four cups of I Kings 4:22, one cup of Judges 5:25, (last clause) two cups of Jeremiah 6:20, (sugar), two cups of Ist Samuel 30:12, (raisins), two cups of Nahum 3:12, one tablespoon of Numbers 17:8, one large tablespoon I Sam. 14:25, season to taste of II Chron. 9:9, six of Jeremiah 17:11, a pinch of Leviticus 2:13, one-half cup of Genesis 24:20, two teaspoons of Amos 4:5 (baking powder). Follow Solomon's advice for making good boys. Prov. 23:14, and you will have a good cake.

From Green Mountain White Ribbon Cook Book.

ANGEL CAKE

Whites of nine large eggs, one cup of sugar, one cup of flour, one-half teaspoon cream tartar, and a pinch of salt added to the eggs before whipping; flavor to taste; sift, measure and set aside sugar and flour; whip eggs about one-half, add cream tartar and whip until very stiff; add sugar and beat in, then flavor and beat in, then flour and fold it lightly through; put in a moderate oven at once.

SUNSHINE CAKE

Whites of seven eggs, yolks of five, one cup sugar, one cup of flour, one-third teaspoon cream tartar, and a pinch of salt added to the whites before whipping. Sift, measure, and set aside flour and sugar; separate the eggs, putting the whites in the mixing bowl and the yolks in a small bowl, beat yolks to a very stiff froth; whip whites about half, add cream tartar and whip until very stiff. Add sugar to the whites and beat in; then yolks and beat in, then flavor; then flour and fold lightly through.

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WHITE CAKE

One cup of sugar, one-half cup butter, one-half cup of milk, one and three-fourths cup flour, whites of three eggs, one teaspoon cream tarter, one-half teaspoon soda; flavor. Nice with chocolate frosting.

PORK CAKE

One cup pork chopped fine, one egg, one and one-half cup sugar, one-half cup molasses, one and three-fourths cup lobbered milk, one cup raisins, two teaspoons soda, three and one-half cups flour, spice to taste. This makes two loaves and keeps well.

LAYER CAKE WITHOUT EGGS

Two cups flour, one cup sugar, two teaspoons cream tartar, mixed together, one teaspoon soda dissolved in one cup sweet milk; a little shortning.

MARBLE CAKE

Two eggs, one cup of sour cream, one cup of white sugar, one-half teaspoon of salt, one teaspoon soda dissolved in cold water, two cups of flour; take one-third of this mixture and add: two tablespoons of molasses, one-half teaspoon cloves, cinnamon and nutmeg; add a pinch of soda and a rounding spoonful of flour.

MARBLE CAKE

White part—One cup sugar, one-half cup butter, two cups flour, one-half cup sweet milk, one teaspoon cream tartar, one-half teaspoon soda, whites of four eggs, flavor with lemon.

Dark part—one-half cup butter, one-half cup maple sugar, one-half maple molasses, one-half cup sour milk, two and one-half cups flour, one and one-half teaspoons soda, one whole egg and four yolks; spice to suit taste; put in layers and bake. This makes two large cakes.

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CHOCOLATE MARBLE CAKE

One cup sugar, one egg, two tablespoons melted butter, one-half cup sweet milk, one teaspoon cream tartar, one-half of soda, one and one-half cups flour; take one-third of mixture add two teaspoons chocolate or cocoa; flavor to taste.

FLAKE CAKE

Two cups sugar, one cup butter, three eggs, one cup milk, one teaspoon cream tartar, one-half teaspoon soda, three cups flour.

RIBBON CAKE

Two cups sugar, two-thirds cup butter, three cups flour, a little salt, three eggs, one cup sweet milk, one teaspoon soda, dissolved in milk; flavor with lemon or almond; put half of this in two round or square cake tins and bake. To the remainder add one tablespoon molasses, one cup seeded raisins chopped, one teaspoon cinnamon, one-half teaspoon cloves, allspice and grate in a little nutmeg, add a tablespoonful flour; bake in tins the same as for the other half and put together while warm with jelly.

SPICE CAKE

Yolk of one egg, one-half cup of sugar, one-half cup of molasses, one-half cup sour milk, one-half teaspoon soda, one and one-half cups flour; all kinds of spice.

CUSTARD CAKE

One and one-half cups flour, one egg, one teaspoon cream tartar, one-half teaspoon soda, one cup sugar, one-half cup sweet milk, one tablespoon melted butter.

Filling for Cake—one cup sweet milk brought to a boil, beat well together the yolk of one egg, one spoonful flour, two of sugar; stir into the milk and boil until done.

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CHEAP COFFEE CAKE

One cup sugar, one cup of dark molasses, one cup of strong cold coffee, three-fourths cup of lard, one egg; mix these well together, then add four cups of flour with one level teaspoon soda sifted in, one cup of chopped raisins, one teaspoon cloves, cassia, nutmeg, allspice and salt; stir vigorously and bake in slow oven.

WHITE SPONGE CAKE

Whites of four eggs beaten dry, add two-thirds cup of sugar sifted in two-thirds cup of flour, small one-half teaspoonful of cream tartar sifted with flour twice; fold into the beaten whites one teaspoon vanilla; bake twenty minutes without looking at it.

DRIED APPLE CAKE

Two cups of apple, soaked over night, chopped fine and simmered in two cups molasses, then put into cake made as follows:—Two eggs, two cups sugar, one-half cup butter, one cup sour milk, three cups flour, one teaspoon soda, one cup of seeded raisins chopped fine; all kinds of spice; bake slowly.

FRUIT CAKE

Two cups of sugar, one cup of butter, four eggs, one cup of sweet milk, one cup molasses, four cups of flour, one teaspoon of soda, one teaspoon cinnamon, cloves, allspice, one-half teaspoon nutmeg, one cup of chopped raisins, currants and citron cut fine; makes two loaves.

FRUIT CAKE

One pound butter, one pound of brown sugar, one pound of flour, nine eggs, one cup of molasses, one gill of brandy, three pounds of raisins, three pounds of currants one pound citron, one teaspoon of cloves, spice, cinnamon, and nutmeg, half teaspoon soda. Warranted to keep a long time.

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SOUR MILK CAKE

Beat to a cream, four tablespoons of melted butter and one cup sugar, one teaspoon soda dissolved in one cup sour milk, two cups of flour, one cup of raisins rolled in flour, one teaspoon all kinds of spice, a little salt.

FLAKE CAKE

One-half cup of sugar, one teaspoon soda, one-half cup molasses, one-half cup sour milk, yolks of two eggs, two tablespoons melted butter, cloves, cinnamon and nutmeg, one and one-half cups flour.

SOUR CREAM CAKE

Break an egg into cup and fill it with sour cream, one cup sugar, one and one-half cups flour, one teaspoon soda, little salt, one cup raisins, flavor or spice to taste; makes good layer cake without raisins.

SWEET CREAM CAKE

Two eggs, one cup sugar, one cup sweet cream, two cups of flour, two teaspoons cream tartar, one teaspoon soda, pinch of salt, one teaspoon lemon extract. Can be used either as layer or loaf cake.

NUT CAKE

One cup sugar, one cup raisins, one-half cup butter, one cup nuts, one-half cup milk, one teaspoon cream tartar, one and one-half cups flour, one-half teaspoon soda, two eggs, cloves, cinnamon and nutmeg; mix as for any cake and bake in one loaf.

LEOPARD CAKE

One half cup butter, one and one-half cup sugar, one cup milk, three eggs (reserve one white for frosting), two and one-fourth cups flour, one-half teaspoon soda, one teaspoon cream tartar; take out small bowl full and put in cloves, cinnamon and nutmeg or chocolate.

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SPONGE CAKE

Two eggs well beaten and one scant cup of sugar, one-half cup of sweet cream, one cup of flour, one teaspoon of cream tartar level full, one-half teaspoon of soda, little bit of salt.

POVERTY CAKE

One cup dried apple, soaked and chopped fine; stew in one cup of molasses, one-half cup sugar, one egg, one-half cup sour milk, two and one-half cups flour, one-third cup butter, one teaspoon soda, one teaspoon cinnamon, one teaspoon cloves.

SPICE CAKE

One-half cup of butter, two eggs (white of one for frosting), one and one-half cups flour, one-half cup of milk, one teaspoon soda, one cup sugar, two tablespoons molasses, one teaspoon cinnamon, one-half grated nutmeg, one cup stoned raisins.

EGGLESS FRUIT CAKE

One cup sugar, one-half cup butter, two cups flour, one cup chopped raisins (in one-half cup flour), one cup sour milk, one teaspoonful soda, one-half cup molasses (sale); all kinds spice.

CHEAP FRUIT CAKE

One egg, one and one-half cups of sugar, one-half cup of butter, one cup of raisins, one cup of sour milk, two and one-half cups of flour, all kinds of spice, two teaspoons of soda.

FRUIT OR COFFEE CAKE

One egg, one cup sugar, one-half cup butter, one-half cup of strong coffee, one-half teaspoon each cloves, cinnamon and nutmeg, one teaspoon soda, one cup raisins, one cup currants, two cups flour.

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WEDDING CAKE

One pound flour, one pound butter, one pound sugar, one pound citron, two pounds currants, two pounds raisins, one pound prunes, one-half pound dates, one-half pint brandy, one nutmeg, one square Baker's chocolate, one-half cup molasses, two lemons, (rind of one grated), twelve eggs, beaten separately, one heaping teaspoon of cloves and cinnamon. This makes two large loaves. Steam three hours and bake one.

LAYER CAKE

One egg, one cup sugar, one cup milk, two cups flour, three tablespoons of melted butter, two teaspoons cream tarter, one teaspoon soda.

Lemon Filling for Layer Cake—One egg, one cup water, grated rind and juice of one lemon; pour this slowly on one cup sugar, mixed with two tablespoons of flour; cook in double boiler till smooth like cream.

ONE EGG CAKE

One egg, beaten, one cup sugar, one tablespoon butter, two-thirds cup milk, two teaspoons cream tartar, one of soda, two cups flour, flavor. Nice for filled cake.

DEVIL CAKE

Two cups brown sugar, one-half cup butter, one-half cup sweet milk, one-half cup sour milk, two squares chocolate, one teaspoon soda, one and one-half cups flour, yolks of six eggs or three whole eggs; boil sweet milk and chocolate till smooth; add to the sugar and butter; flavor.

WHITE CAKE

Whites of six eggs beaten to a stiff froth, two-thirds cup of sugar, one-half cup of flour sifted four times, one small half teaspoon of cream tartar, one teaspoon of vanilla; bake in a slow oven forty minutes.

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BROWN STONE FRONT CAKE

One cup sugar, one egg, one cup milk, two squares chocolate, butter size of a walnut, one teaspoon soda, one and one-half cups flour.

First part—Boil together chocolate, yolks of eggs and one-half cup milk.

Second part—Mix sugar, butter and soda; dissolved in one-half cup milk; stir into first part while boiling hot; when cool add flour, beat thoroughly; frost with boiled frosting using the whites of the eggs; flavor with vanilla

APPLE SAUCE CARE

One cup hot unsweetened apple sauce, add one-half cup of butter and one cup of sugar; when cool sift in one and one-half cups of flour to which one level teaspoon of soda was added; stir in one cup chopped raisins and all kinds of spice.

SUNSHINE CAKE

First part: Whites of five eggs, three-fourths cup of sugar, one-half cup of flour, one small teaspoon cream tartar, a little salt sifted through flour twice, one teaspoon vanilla; bake in one layer.

Second part: Yolks of five eggs, one cup of sugar, one and one-third cup of flour, one-half cup of milk, one teaspoon cream tartar, one-half teaspoon soda, one teaspoon vanilla, a little salt; bake in two layers.

Put the three layers together with boiled frosting.

CAKE

Yolk of one egg, three heaping tablespoons of sugar, one cup molasses, one-half tablespoon ginger, one-half teaspoon cloves, one teaspoon cinnamon, one-half teaspoon salt, one cup boiling water, one and one-half teaspoons soda, two cups flour.

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DEVILS FOOD CAKE

First part—One cup sugar, one-half cup butter, two cups flour, two eggs, one cup of nut meats, one-half cup sour milk, one teaspoon soda.

Second part—One cup brown sugar, one-half cup sour milk, one-half cup grated chocolate, melted by setting dish in water, two teaspoons vanilla; mix second into the first and bake in layers with white frosting between

WARM CAKE

One egg, break into a cup and half fill with sour cream, then fill with sugar, one cup flour, one-half teaspoon soda, one teaspoon cream tartar, beat a good deal and bake in one round tin.

WALNUT CAKE

One cup of Walnut meats, one cup of sugar, one-half cup of butter, one-half cup of milk, two cups of flour one cup of raisins, one teaspoon cream tartar, one-half teaspoon soda, three eggs.

CHOCOLATE LAYER CAKE

One-half cup sweet milk, one square grated chocolate, put on stove and boil; beat yolk of one egg with one cup of sugar, stir in the milk on stove; piece of butter size o egg, add another one-half cup of milk, one teaspoon level full of soda, two cups pastry flour and flavor with vanilla. Use white of egg for frosting.

WHITE MOUNTAIN TEA CAKE

One tea cup powdered sugar, two coffee cups of flour, one coffee cup of milk (sweet), one egg, piece of butter the size of an egg, one teaspoon of cream tartar; put all together and beat quickly; just before baking add one small teaspoon soda dissolved in a little hot water; bake one-half hour.

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FRUIT CAKE WITHOUT EGGS

One cup brown sugar, one cup chopped raisins, one cup sour milk, one tablespoon butter, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon cloves, one-half nutmeg, two teaspoons Royal Baking Powder, two cups flour.

GOLD CAKE

One-half cup of butter, two cups sugar, one-half cup sweet milk, three cups flour, three teaspoons Royal Baking Powder, yolks of four eggs. This receipt and the silver cake make nice marble cake by using one cup of brown sugar, one cup molasses and all kinds of spice.

SILVER CAKE

One-half cup butter, two cups sugar, one-half cup sweet milk, three cups flour, three teaspoons Royal Baking Powder, whites of four eggs.

CALLA LILIES

One cup sugar, one cup flour, two eggs, one teaspoon of Royal Baking Powder, one-fourth cup cold water, pinch of salt; bake as drop cakes and fold, while warm, in shape of calla lilies; when cold fill with whipped cream.

SPONGE CAKE

Three eggs, one cup sugar, one heaping cup flour, two tablespoons of sweet milk, one teaspoon cream tartar, one-half soda. Divide and bake in two tins for roll jelly cake.

SPONGE CAKE

Three eggs, one and one-half cups sugar, two cups of flour, one teaspoon Royal Baking Powder, one-half cup cold water, pinch of salt, one teaspoon lemon extract; beat eggs and sugar together, add flour sifted with salt and baking powder, then the water and extract.

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SPONGE CAKE

One small cup of sugar, yolks of two eggs, beat well, four spoons water, large cup of flour with two teaspoons Royal Baking Powder; beat well the whites of the eggs, last add a pinch of salt.

CREAM CAKE

Rub to a cream one cup of sugar, piece of butter or lard the size of a small egg, add one cup of milk, then one cup of flour, with which sift one heaping teaspoon of Royal Baking Powder and a little salt. Just before putting in the tins add the well beaten white of one egg; bake in three layers.

Filling for Cake:—Boil two-thirds cup of milk, mix one-half cup of sugar, a heaping tablespoon of flour and yolks of two eggs; stir into the milk and cook like custard; flavor; use whites of other eggs for frosting.

FRENCH CAKE

One cup of sugar, one-third cup of butter, one-half cup sweet milk, two eggs, one and one-half cups of flour, one and one-half teaspoons Royal Baking Powder.

GOLDEN LOAF CAKE

One-fourth cup butter, three-fourths cup sugar, one-fourth cup milk, yolks of four eggs, one cup flour, one level teaspoon Royal Baking Powder.

ROLL JELLY CAKE

Two eggs, two-thirds cup sugar, beat thoroughly; one cup flour, one teaspoon cream tartar, one-half teaspoon soda or one and one-half teaspoons of Royal Baking Powder; sift flour and baking powder together and mix with beaten egg and sugar; now put one-third cup of boiling water into this and bake in shallow pan; spread with jelly and roll.

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GINGER CAKE

One-half cup sugar, one-half cup molasses, one and one-half cups flour, one-half cup sour milk, one teaspoon ginger, one egg, one teaspoon soda dissolved added last

GINGER BREAD

One egg, one cup sugar, one cup molasses, butter size of an egg, one teaspoon soda, one teaspoon ginger, flour to make stiff enough so your spoon will stand up in it alone; after all stirred together, pour over it two-thirds cup boiling water.

LEMON JELLY FOR CAKE

Juice of one lemon. one teacup sugar, two eggs, two tablespoons water, one tablespoon corn starch; cook in double boiler until thick; when cool spread on cake.

ORANGE FILLING FOR CAKE

Put into a good sized teacup the grated rind of half an orange and juice of one whole one; fill the cup with cold water and strain; put on to boil in double boiler; wet a level teaspoon of corn starch in water and stir into the orange water, stir until it thickens, then cook ten minutes; beat the yolk of one egg and add just before taking from the fire; sweeten to taste before adding the egg; one teaspoon of butter.

FIG AND RAISIN FILLING

One-half pound of figs, one cup stoned raisins; cut the figs in halves and steam figs and raisins together until soft, chop fine while warm; beat the white of one egg to a stiff froth; add two-thirds cup of sugar then the figs and raisins; spread between the layers and on top.

RAISIN FILLING

Whites of two eggs beaten stiff, one cup sugar boiled in a little water; when it will wax turn on to beaten eggs and beat a little more; then add one cup chopped raisins and spread on cake.

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APPLE CREAM FOR FILLING

One large or two small apples, one cup of sugar, white of one egg; pare the apple and grate into a good sized dish; add the sugar and white of egg and beat all together twenty minutes; spread between layers and on top of cake.

BOILED FROSTING

One cup sugar, one-third cup of water, one-third teaspoon cream tartar, one-half teaspoon vanilla or any flavoring; boil the sugar and water until it threads; then add it to the beaten white of one egg and beat with egg beater until thick.

BOILED FROSTING

One cup sugar, white of one egg; boil sugar until it will hair; turn on the white of egg beaten stiff and stir until cool.

MAPLE FROSTING

One and one-half cups of maple sugar; add just enough water to keep from burning; cook until it will wax in water; stir a little; then add one large spoon of cream: stir until it thickens and pour on cake.

SOUR CREAM FROSTING

One cup of sugar, one-half cup of sour cream, one-half cup of raisins; let it boil very slow; cook until it thickens.

CARAMEL FROSTING

Two cups sugar, one cup milk; boil twelve minutes; stir until cool; melt chocolate, two squares and spread over top of frosting when spread on cake.

TUTTI FRUTTI FROSTING

One-fourth cup figs, one-fourth cup walnuts, one-fourth cup cocoanut, one-fourth cup raisins; chop figs, walnuts and raisins; make a boiled frosting and add the ingredients.

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ONE EGG CAKE

One egg, three-fourths cup of milk, three-fourths cup of sugar, one teaspoon vanilla, two teaspoons Royal Baking Powder; thicken with flour so it will nearly run from spoon.

PEARL CAKE

Whites of two eggs, one-half cup of butter, one cup of sugar, one-half cup of milk, one and one-half cups flour, one teaspoon Royal Baking Powder, one teaspoon lemon.

CORN STARCH CAKE

Whites of two eggs, one cup of sugar, one-half cup of butter, one-half cup of milk, one cup of corn starch, one cup of flour, one and one-half teaspoon Royal Baking Powder, one teaspoon vanilla.

WHITE ROSE CAKE

One-half cup of sugar, one-fourth cup butter, two whites of eggs, one-half teaspoon of lemon extract, one-half teaspoon almond extract, one cup of flour, two table spoons of milk, one and one-half teaspoons (level) Royal Baking Powder; frost with white icing and sprinkle with with shredded cocoanut.

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Cookies and Snaps

SUGAR COOKIES

One cup butter, two cups sugar, one-half cup sour cream, one egg, one even teaspoonful soda and flour enough to roll them; place butternut meats on top of each and bake.

CREAM COOKIES

Two cups flour, one cup sugar; sift together; one cup thick sour cream, one teaspoon soda dissolved, little water, one egg and a little salt; handle as little as possible and place near together in pan and bake.

LAYER COOKIES

One and one-half cups sugar, two-thirds cup butter, one-half cup sour milk, one-half teaspoon soda, two eggs, flour enough to roll well; roll rather thin and cover with jelly to within one-fourth inch of outer edge; cut another cookie exactly like the first and lay over the jelly; dust the top with sugar and bake.

JELLY COOKIES

One and one-half cups of sugar, one cup butter, three eggs, one cup sour milk, one teaspoon soda, one teaspoon vanilla, flour to roll; roll thin, cut in two layers; spread jelly on bottom layer; cut thimble holes in top layer; bake in quick oven.

OAT FLAKE COOKIES

One egg, one cup sugar, one cup melted lard and butter, one tablespoon molasses, four tablespoons sweet milk, one teaspoon cinnamon, one teaspoon soda, two and one-half cups rolled oats, two cups flour, salt.

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FRUIT COOKIES

One and one-half cup sugar, one cup butter whipped to a cream, three eggs well beaten, one-half cup of molasses, one teaspoon soda dissolved in cold water, one cup currants, one teaspoon all kinds of spice, flour to roll.

GINGER COOKIES

One egg, one-half cup sugar, one cup molasses, one-half cup shortening, one teaspoon ginger, one teaspoon soda, little salt; flour to roll rather soft.

COOKIES

One and one-half cup of butter, two cups of sugar, three eggs, two teaspoons standard Baking Powder, one-half cup of milk, one teaspoon lemon; roll out the dough and sprinkle with sugar

COOKIES

One egg, one cup butter, two cups of sugar, one cup of cream, one tea spoon soda, caraway seed, and flour to roll.

VANILLA WAFERS

One cup sugar, two-thirds cup butter, four tablespoons sweet milk, one tablespoon vanilla, one teaspoon standard Baking Powder, flour to mix stiff; roll thin.

GINGER DROP CAKE

One cup sugar, one scant cup of pork fat, one-half cup of molasses, one cup sour milk, one teaspoon ginger, cinnamon and soda, three and one-half cups pastry flour; drop in spoonful in dripping pan and bake quickly.

GINGER CAKE

One cup molasses, one-half cup of butter, one-half cup of hot water, two eggs, two cups flour one teaspoon soda, one tablespoon ginger.

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GINGER SNAPS

One cup sugar, one cup molasses, one cup shortening (half lard and half suet preferred), one egg, three-fourths cup boiling water, one tablespoon ginger, one heaping teaspoon each of soda and salt, just flour enough to make them roll good; add the ginger to the dry sugar and stir till all lumps are gone; then add the molasses, egg and shortening; mix well; pour the boiling water over soda and salt and turn in while foaming; mix thoroughly and add flour.

GINGER SNAPS

One cup of sugar, one cup of molasses, one cup shortening, one heaping teaspoon soda dissolved in a little hot water, ginger to taste, add one tablespoonful vinegar, flour to roll out thin.

GINGER SNAPS

One cup of molasses; let come to a boil; add one teaspoon soda, one egg, one cup of sugar, one teaspoon of ginger, two tablespoons lard, two tablespoons sour milk, one tablespoon of vinegar; beat all together and add to the hot molasses; stir thick to roll well; bake in quick oven.

MOLASSES DROP CAKES

One cup sour cream, one-half cup sugar, one cup molasses, three heaping cups flour, one egg, one-half teaspoon salt, one teaspoon each cinnamon and cloves, two thirds teaspoon soda; mix well and drop in small spoonsful on buttered tins, leaving plenty of room between each one.

TRIFLES

One egg, flour to make stiff dough; roll very thin; cut in fanciful shapes; fry in hot lard a light brown; turn quickly; drain on a large flat dish; dip in pulverized sugar while hot.

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CREAM PUFFS

One cup water, one-half cup butter; stir into this when boiling one cup dry flour; stir to keep from lumping; then take from fire; when cool add three eggs not beaten, one at a time; mix all well and drop spoonful at a time on buttered tins; bake twenty-five minutes; keep oven door closed while baking; use whipped cream or make a custard for filling. Split puffs open on one side and fill.

MILTON PUFFS

One cup sugar, one egg, one cup molasses, one cup hot water, scant cup shortening, four cups flour, one teaspoon soda, salt, cloves, nutmeg, cinnamon.

LADY FINGERS

One cup sugar, one egg, one-half cup butter, one-fourth cup milk, one-half teaspoon soda, one pint flour, one teaspoon cream tartar, one and one-fourth teaspoons vanilla; cut in strips; roll in sugar; bake in quick oven.

HERMITS

One egg, one cup white sugar, one-fourth cup sale molasses, one-half cup of raisins, one-half cup sour milk, two and one-half cups flour, one even teaspoon soda, two tablespoons melted butter, one teaspoon cinnamon, and cloves, one teaspoon salt; drop small spoonfuls of the batter an inch apart on buttered tins.

HERMITS

One egg, one cup white sugar, one-half cup of butter, one-fourth cup sweet milk, one teaspoon cream tartar, one teaspoon soda, one-half cup chopped raisins, one-half teaspoon each cinnamon, cloves and nutmeg; stir in enough flour to roll.

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Frozen Dainties

FROZEN STRAWBERRIES

Two quarts of strawberries well mashed, three cups sugar, one pint of cold water; let stand one-half hour, stirring occasionally; then put in freezer and when mostly frozen add one pint of whipped cream; finish freezing. All kinds of berries can be used this way.

SHERBET

One quart sweet milk, one pint sugar, two eggs, juiec of two lemons or four or five oranges; freeze like ice cream.

MILK SHERBET

Two and one-half quarts of milk, five lemons, three cups of sugar; one or two hours before making squeeze lemons and put with sugar and dissolve; put milk into freezer and adjust and pack with ice; when all is ready put in lemons and sugar and freeze at once.

MILK SHERBET

Four good sized lemons, two cups of sugar, one quart of milk, two even teaspoons of gelatine dissolved in a little cold water; then fill up cup with hot water; put lemon and sugar in freezer and pack in ice and salt, then add milk and gelatine and freeze.

LEMON SHERBET

Juice of five lemons, three cups sugar, two and one-half quarts of milk. Get the freezer all ready with salt and ice, then turn the milk into the can, then the syrup, which has stood until the sugar has dissolved. One-half the quantity for small family.

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LEMON SHERBET

One quart of milk, two cups of sugar, juice of two lemons; stir well, then freeze.

RASPBERRY SHERBET

One quart of water, juice of four lemons, two cups of sugar; strain; then add whites of two eggs beaten and freeze.

PINEAPPLE SHERBET

One heaping tablespoonful gelatine dissolved in cold water; add one and one-half pints hot water, one pint sugar, two lemons, one can shredded pineapple. When cool add whites of three eggs well beaten; freeze.

CAFE PARFAIT

One pint cream, one cup sugar, one cup strong clear coffee; whip the cream; add the coffee and sugar and whip; take off the froth into freezer or mould and pack in ice and salt; let stand two or three hours before serving.

MAPLE SUGAR BISQUE

Beat the yolks of four eggs into one cup of maple syrup, put this mixture on the stove and stir all the time until it thickens; set away to cool; beat the whites of the four eggs, add one pint of cream and the cooked mixture and freeze as ice cream.

CARAMEL ICE CREAM

Heat one pint of (mornings) milk to boiling point, add scant cup of sugar, two rounding tablespoons flour, two well beaten eggs; put one cup of sugar in dry spider; let it brown slowly to form a syrup; then add this caramel to the above mixture; let it boil ten minutes; let cool; then add one quart of cream and freeze.

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QUICK VELVET ICE CREAM

Four ripe bananas mashed smooth; add to this two eggs and beat well, then one cup sugar and three pints of new milk, and if handy a pint or less of cream, though no cream is necessary. If not sweet enough to suit taste, more sugar may be used; lastly add one level tablespoon of gelatine dissolved in water; beat well in freezer before packing with ice and salt, then freeze as usual. No cooking required.

COOKED ICE CREAM

Three pints milk, four eggs, two and one-half cups sugar, one pint cream, three tablespoons corn starch; put milk on stove and heat; wet the corn starch and thoroughly cook in milk; beat sugar and yolks of eggs and cook in milk; when cool add cream which has been whipped and beaten, whites of eggs; flavor and freeze..

ICE CREAM WITHOUT EGGS

One quart of milk, one pint of cream, one large cup of sugar, one tablespoon vanilla, three even tablespoons corn starch; heat the milk in a double boiler, thicken with corn starch; after it is cooked; add the sugar, after it is cold the vanilla and just before freezing add cream.

CURRANT ICE

Six cups water, four and one-half cups sugar; boil twenty minutes; skim well, then add two cups currant juice; put into freezer; when partly frozen add stiffly beaten whites of five eggs and finish freezing.

LEMON ICE

One quart can of raspberries squeezed through a cloth, juice and rind of one lemon, three cups of sugar, one tablespoon gelatine soaked in one pint cold water, one quart of cream; freeze. A little more water can be added.

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VANILLA ICE CREAM (Philadelpeia)

One quart thin cream, three-fourths cup of sugar, one and one-half tablespoon vanilla; mix ingredients and freeze; serve with—

HOT CHOCOLATE SAUCE

Melt one square chocolate; add one cup sugar, one tablespoon butter and one-third cup water. Let boil fifteen minutes, and cool slightly and add one-half teaspoon vanilla.

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Canned Fruit, Jellies, Etc.

TO CAN FRUIT

One pound sugar, two drachms salicylic acid, three quarts of water; boil and turn onto the fruit.

CANNED PEARS

Seven pounds of pears, three and one-half pounds sugar, one pint of vinegar, one pint of water; make a syrup of the sugar, vinegar and water; add one-half teaspoonful cinnamon; pare the pears and stick two or three whole cloves in each pear; cook until tender in syrup; then fill cans as usual.

CANNED PEAS

Fill cans with nice fresh peas and allow one tablespoon of salt for every two quarts; fill the cans with cold water and put on the covers loosely; place them in a boiler with cold water; bring to a boil and cook three hours; remove the covers and fill with boiling water; replace the covers and tighten at once.

WINE JELLY

Soak one-half box or two heaping tablespoons gelatine in one-half pint cold water for ten minutes. Add one-half pint boiling water and stir until the gelatine dissolves. Add one and one-half cups granulated sugar, the juice and grated rind of one lemon, and one-half pint sherry wine; set on the fire and stir until it boils; take off and let stand for two minutes; then strain and pour into a mold. When cool set on ice. Lemon jelly is made the same way as above only in place of the wine, the juice of three lemons and enough water to make up the half pint.

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JELLY

Currant, grape, apple, raspberry or plum. Put the fruit in a stone jar, placed in kettle of water and boil until fruit is softened, then strain and allow one pound of sugar to one pint of juice. Place sugar in oven to heat. Boil juice in a porcelain kettle twenty minutes, then add heated sugar; let it come to a boil, remove from fire, have jelly cups scalded; pour in jelly and let stand in sun a day or two.

QUINCE JELLY

Rub the fruit with a cloth until perfectly smooth, cut in small pieces and pack tight in a kettle; cover with cold water and boil until tender. Pour the fruit in a jelly bag and hang to drain. To a pint of juice allow a pint of sugar; boil fifteen minutes or until it will jelly. Pour into jelly tumblers, let stand twenty four hours, then cover. One third apple juice may be added.

VENISON JELLY

To one peck native wild purple grapes put six pounds sugar, one quart of vinegar, one ounce whole cloves, one ounce stick cinnamon; boil all together except the sugar, strain; add the sugar and then boil twenty minutes.

JIM JAM

One quart raspberry juice, one quart currant juice, juice of two oranges, chopped rind of one orange, one pound raisins (cut in pieces), five pounds sugar; cook until jelly. This makes fifteen tumblers.

PRESERVED ROSE LEAVES

Gather roses in the morning dew and put petals in the sun until wilted; then put into a covered glass jar and add same quantity of sugar; stir thoroughly; repeat each morning until the jar is filled. This is excellent to use in fruit or spice cake or in mince meat.

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GRAPE PRESERVES

Make a syrup with one pound sugar and one pint water for one pint fruit. It should be very thick. Pick ripe perfect grapes from stems; put in syrup; boil slowly until clear and done; seal.

CANDIED ORANGE PEEL

Cut peel in narrow strips; soak over night in plenty of water in which is a very little salt. In the morning drain; put on cold water and cook slowly an hour; drain; pour on boiling water and cook till tender; drain; pour on boiling water and three-fourths cup of sugar for each orange used. If oranges are small two-thirds cup will do. Cook slowly till the pieces are transparent and juice nearly all cooked away. Each piece is lifted out and rolled in granulated sugar.

GRAPE MARMALADE

Cook equal amount of grapes and apples until tender; rub through a coarse sieve; add a little water and cook slowly for one-half hour. For one pound pulp allow one-half pound sugar; boil slowly; stirring constantly to prevent sticking; when quite thick turn in jars and seal.

RHUBARB MARMALADE

Six pounds rhubarb cut in dice (not peeled), five pounds sugar, one pound figs cut fine, one pound candied orange peel cut fine; prepare, mix, and let stand over night. Cook till soft. This makes a delicious filling for cake as well as a marmalade.

ORANGE MARMALADE

Two oranges cut in small chips across the orange, one lemon cut in same way; add one quart and one-half pint of cold water and simmer until tender; add one quart and one-half pint of sugar and cook slowly until like a soft jelly. This makes five tumblers.

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TOMATO MARMALADE

Seven pounds ripe tomatoes, four pounds white sugar, two lemons sliced very thin, one-half ounce white ginger root; cook slowly until very thick, stirring often.

BAKED APPLE SAUCE

Place a layer of sliced apples in a baking dish with a sprinkling of sugar, then another layer till dish is full; bake twenty minutes or until apples are soft: cover them.

PEAR OR APPLE CHIPS

Pare and chip eight pounds fruit, four pounds sugar, two lemons (the yellow rind and pulp), one tumbler water; cook slowly until the thickness of cream or jelly.

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Pickles

PICKLES

Fill a quart can with small cucumbers after washing, one tablespoon salt, a few small pieces horse radish, fill up with cold vinegar; seal.

SWEET PICKLE

Seven cucumbers, spice to suit yourself, four pounds sugar, one quart of vinegar; pare, soak in salt and water over night; drain thoroughly; cook in water with a small piece of alum; cook a few at a time, drain well before putting into the vinegar.

MUSTARD PICKLES

One quart each of small cucumbers, green tomatoes, small button onions and cauliflower or cabbage chopped; make a brine of four quarts water and one pint salt; pour over vegetables; let stand twenty-four hours, heat and drain; take one cup flour, six tablespoons mustard, one tablespoon Turmeric powder; mix with cold vinegar enough to make a smooth paste; then add one cup of sugar and vinegar to make two quarts in all; boil this until thick and smooth; then add vegetables and cook until tender.

TO PICKLE RIPE CUCUMBERS

Pare the cucumbers and take out the inside, cut them in such pieces as you like; put them in a tub or jar and pour over them boiling salt and water. not too strong of salt; let them stand over night covered; take them out, drain;. to one gallon of vinegar add three pounds sugar; stir and when sugar is dissolved add cucumbers and spices of all kinds; boil until tender.

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SPANISH PICKLES

Slice one peck green tomatoes, slice six onions; add one-half pound mustard seed, two tablespoons each of cinnamon, cloves, alspice, ground mustard and ginger, two pounds sugar (maple), three quarts good vinegar; boil all together until tomatoes are done. Ready for use when cold.

CURRANT CATSUP

Four pounds whole currants, one and one-half pounds sugar, one pint of vinegar, one tablespoon cinnamon, one teaspoon each, salt pepper and cloves; stew two hours; boil currants and vinegar one and one-half hours before adding spice.

SLICED CUCUMBER PICKLE

One hundred cucumbers three inches long and as large as your finger; slice with peal on, twenty-five small onions sliced, place alternately layers of cucumbers and onions in a dish and sprinkle with salt; let them stand three hours; pour off the water and add the following dressing: one small teacup salad oil, one-fourth pound black mustard seed, one ounce celery seed, one-fourth pound white mustard seed, just cover with vinegar; put in bottles or jars and cover tight.

FRENCH TOMATO PICKLES

One peck of green tomatoes sliced, six large onions sliced; mix these and throw over them one teacup of salt; let stand over night. Next day drain and boil in one quart of vinegar mixed with two quarts water, for fifteen or twenty minutes, then take four quarts of vinegar, two pounds of brown sugar, one-half pound white mustard seed, two tablespoons ground alspice, cloves, cinnamon, ginger and mustard. Put together and boil fifteen minutes.

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CUCUMBER PICKLES

Fill a glass can with small cucumbers and for every quart add one tablespoonful salt and one tablespoon of mixed spices; fill the can with boiling vinegar and seal.

POTTSFIELD PICKLES

One and one-half quarts green tomatoes, one and one half quarts ripe tomatoes, one and one-half quarts cabbage, three or four onions, six little peppers, two bunches celery, one-half cup horse radish; chop these ingredients fine. add one-half cup salt and let stand over night. Drain in the morning and add one and one-half quarts vinegar, one pint sugar, one teaspoon cinnamon, cloves, and one-half cup white mustard seed; cook thirty minutes.

BORDEAUX PICKLE

One quart green tomatoes sliced very thin, soaked in water over night, (measure after soaking), two quarts of cabbage sliced fine, five small onions sliced fine, one red pepper cut thin, two-thirds table spoon tumeric, one-half tablespoon whole allspice, three-fourth tablespoon white mustard seed, one tablespoon celery seed, two tablespoons salt, one cup sugar, one quart of vinegar; boil all together twenty minutes. Makes two quarts.

CATSUP

One gallon tomatoes, three pints vinegar, seven tablespoons mustard, two tablespoons black pepper, one and one-half tablespoons cinnamon, one and one-half allspice, three tablespoons of salt; cook tomatoes three hours; strain through sieve; add vinegar and spices; cook slowly three hours; bottle.

TO KEEP RHUBARB

Prepare as for stewing in the spring, pack tightly into fruit cans and pour cold water in until running over, screw tops on, being sure they are air tight; put away nad next winter you will have something nice for pies.

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FRENCH PICKLES.

One peck green tomatoes, sliced, six large onions sliced; mix and add one teacup salt; let stand a few hours, then drain well and boil fifteen or twenty minutes in vinegar and water equal parts; three to four quarts vinegar; add two pounds brown sugar, one tablespoon ground allspice, the same of cinnamon, cloves, ginger, and two spoonsful of ground mustard; add this spiced vinegar and boil fifteen minutes; when cold add some horse radish roots as much as would make a cupful if grated; this insures the pickle keeping well, besides giving the needed flavor.

PICCALILLI

One peck green tomatoes, chopped, sprinkle on them one cup of salt, let stand three hours; then drain over night; partly cook in weak vinegar, then drain and add good vinegar enough to cover; add one teaspoon of all kinds spice and black pepper; when cooked enough and partly cold; add one pint of maple molasses and one cup horse radish.

CHOW CHOW

One large head of cabbage, one-fourth peck small onions or large ones sliced, fifteen good sized cucumbers, one head cauliflower, four green peppers, two red peppers, one-half pint grated horse radish, one-fourth pound white mustard seed, one-fourth teacup tumeric; chop the cabbage, slice the cucumbers; break the cauliflower in pieces, chop the peppers with some of the cabbage; throwing away the seeds. Add a teacup of salt and pack in a jar and let it stand over night.

In the morning drain off the brine, take one part vinegar and two parts water and pour on hot, letting it cook a little; let stand two days in this vinegar, then drain off and throw away; add spices, tumeric and other ingredients; boil three quarts of vinegar with one pound of sugar and pour scalding hot over the pickles for three mornings.

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PICKLED APPLES

One quart vinegar, six cups brown sugar, one teaspoon each of cloves, cinnamon, and alspice; boil vinegar and sugar together, skim, then add the spices; boil in this syrup sweet apples, cut in halves, not paired; cook until soft.

SPICED BLACKBERRIES

Five pounds berries, one pint good vinegar, two pounds sugar, one tablespoon of all kinds of spices; boil three hours.

FRENCH MUSTARD

Three tablespoons mustard, one tablespoon white sugar well worked together; beat one egg until smooth-add one cup vinegar, a little at a time, working it all smooth; cook in double boiler, stirring all the time until thick. Will last many weeks. Very nice with cold meats.

CRAB APPLE PICKLES

Select large crimson apples and wipe clean; place a plate in a steamer with all the apples it will hold; steam them until tender. To one quart of good vinegar add one cup sugar, one teaspoon each of cinnamon, cloves, allspice and nutmeg; heat to boiling point and pour over the apples; after three days boil the vinegar and pour over again; they will be ready to use in a week and are very nice.

SWEET PICKLED PEARS

Ten pounds of pears not quite ripe; pare them, then cook in boiling water until tender; remove fruit and strain the water; take one quart of this water; add to it one quart of vinegar, five pounds of sugar, and half a cup of mixed whole cloves, mace, allspice and stick cinnamon. Put it on and boil for half an hour, then add the pears and when well scalded remove them and pack in glass jars; boil the syrup down and pour over them and seal at once.

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CHILI SAUCE No. 1

Six large tomatoes, two green peppers, one tablespoon salt, one-half cup sugar, two cups vinegar, chop fine, simmer until well cooked.

CHILI SAUCE No. 2

Five large onions, eight green peppers chopped fine, thirty ripe tomatoes cut thin, eight cups vinegar, five tablespoons sugar, three tablespoons salt; boil all together two and one-half hours and bottle for use.

SPICED CURRANTS No. 1

Seven pounds of red currants, one cup strong vinegar, one cup currant juice, three and one-half pints sugar, two ounces stick cinnamon, one ounce cloves; put sugar, vinegar and currant juice in preserving kettle with the spices tied in a bag, bring to boiling point; add whole currants and cook from one to one and one-half hours.

SPICED CURRANTS No. 2

Five pounds currants, one pint vinegar, four pounds brown sugar, two tablespoons cloves, two tablespoons cinnamon; boil two hours or more until quite thick.

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Candies

TAFFY CANDY

Three cups granulated sugar, one and one-half cups water, two tablespoons vinegar, one tablespoon butter, a little flavoring; boil without stirring until it cracks in water; pour out in buttered tins until cool enough to handle; pull until white.

CHOCOLATE PUFFS

Two ounces chocolate one-half pound of granulated sugar, the whites of two eggs beaten to a stiff froth before adding the sugar; add the chocolate last; flavor with vanilla; drop on buttered paper and bake in a moderate oven.

CHOCOLATE FUDGE

Two cups sugar, two squares chocolate, one-half cup sweet milk, butter size of a walnut; boil together for eight minutes; take from stove and add one-half teaspoon vanilla; beat till slightly cool and turn in flat square tin.

NUT CARAMELS

Two cups brown sugar, one cup milk, one cup granulated sugar, two squares chocolate, butter size of an egg; cook until waxy; stir occasionally; remove from fire; add nuts and beat until creamy; turn into a buttered pan and cut into squares.

PENEUCHE

Three cups light brown sugar, one-half cup milk, butter size of walnut; stir while cooking; when done will harden in water, one cup nut meats; stir until cool ad pour into buttered tins; cut in squares.

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BLANCHED ALMONDS

Pour boiling water over them and rub off the skins; melt some butter and rub almonds in it and lay in the oven to brown.

DELICIOUS TAFFY CANDY

Three cups white sugar, one cup cold water, three tablespoons vinegar, flavor with vanilla or wintergreen. To tell when done, drop some in a cup of cold water and if it pulls off the bottom of cup it is done. Pull as long as you can.

ICE CREAM CANDY

Two cups of sugar, one-fourth cup of water, one-fourth teaspoon cream tartar; put sugar and water on stove; after it comes to a boil put in cream tartar; let it boil until it hairs; remove from stove; add butter size of walnut; flavor; pull until creamy.

MAPLE SUGAR CANDY

Three cups maple sugar put into a dish with enough water to cover; boil until it hairs, then remove from stove; add two tablespoons of sweet cream, one cup of nuts, chopped fine; stir until it cools; turn into buttered tin.

MOLASSES KISSES

Two cups of golden drip, three cups of white sugar; put on stove; when it will crack in water take off and put in a teaspoon of soda; pull when cool, cut in small pieces and do up in paraphine paper.

BUTTERNUT CANDY

One cup maple sugar, one-fourth cup white sugar, one tablespoon butter, one cup butternut meats; boil sugar until it bubbles, remove from fire and add butter; stir two minutes or until it begins to grain, then add nuts; pour in tins; cut in squares.

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Beverages

FRUIT PUNCH

Eight oranges, eight lemons, two cans pineapple, one pint grape juice, sugar to taste, six quarts of water; strain pulp and put into a cool place.

GRAPE JUICE

One basket of grapes, one cup sugar; wash grapes, cover with cold water, boil slowly until soft; put in bag and drain over night; in the morning add sugar to juice, and let come to a boil; pour in bottles while hot, then seal tightly.

ELDERBERRY WINE

Take one quart elderberry juice, four quarts water four pounds granulated sugar; put all together in a stone jar in a warm place; keep covered and skimmed for four weeks, then strain and bottle, but do not cork tight until cool weather.

RASPBERRY SHRUB

Pick over and rinse carefully three quarts red raspberries and put into a stone jar; cover them with pure cider vinegar and let stand twenty-four hours, then put into a bag and squeeze out all the juice. Prepare three quarts more of the berries, put in the juice and let stand another twenty-four hours. Do not add any more vinegar; then squeeze out the juice through a bag; measure and allow one pound white sugar to each pint of juice; put into a preserving kettle and boil rapidly ten minutes, skimming well. Seal in pint jars or bottles. If bottles are used fit corks into them and fill over with sealing wax, over this tie two thicknesses of and saturate with wax. One cup of this added to one quart cold water makes a delicious drink.

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SODA WATER

Take two pounds sugar, one-half cup flour and two ounces tartaric acid; mix well and pour over it three pints boiling water; when cool add the whites of three eggs beaten stiff and one-half ounce of flavoring; bottle for use. Take two tablespoons of this in a glass nearly full of water; add one-half teaspoon of soda and drink while foaming.

COFFEE

One cup ground coffee, one egg, one-eighth teaspoon salt, one cup cold water, six cups boiling water; wash egg, crush shell; beat all slightly; mix with coffee, add salt and one-half cup cold water; turn this mixture into coffee pot previously scalded; add boiling water; mix well, stop up the spout, place on stove, bring to boiling point; boil three minutes, stir down; add remaining one-half cup cold water; place on back of stove where it will keep hot but not boil. If for small family only a part of the coffee mixed with the egg need be used, the rest can be set in a cool place and used as needed. Add water according to coffee used

HOT CHOCOLATE

Break up a quarter of a pound of unsweetened chocolate, and put in a double boiler with a cup of sugar a level saltspoon of salt and four tablespoons of hot water; cook until smooth and shiney, then add gradually a quart of hot milk and a scant quart of boiling water; cook until smooth and flavor with cinnamon and a teaspoon of vanilla; when ready to serve whip with a revolving egg beater which makes it light and frothy. A spoonful of whipped cream placed in the bottom of the cup and the chocolate poured over it add to its delights. Do not be afraid of cooking too long before adding the milk, as it prevents its settling in the cups. If prepared cocoa is used instead of chocolate, cook in a little boiling watar first before adding milk the same as chocolate.

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Cookery for the Sick

GRUELS

Ordinary gruel is made by adding two tablespoons of corn meal to a teacup of cold water, well stirred; put in vessel adding a pint of water and boil gently for half an hour. If desired milk may be used instead of water. Salt to taste.

OAT MEAL GRUEL

Made in a similar way adding four tablespoons of oat-meal to a pint and a half of water.

CHICKEN BROTH

Clean half of a chicken; pour on it one quart of cold water, add a little salt and one tablespoon of rice, cover closely and boil two hours; near the end of boiling put in a little parsley chopped fine. Skim before using.

MUTTON BROTH

One pound of lean mutton placed in a quart of water and a little bread and salt; boil two hours; skim before using.

BEEF TEAS

Cut the beef in small pieces, removing the fat; put in a dish and pour over it a pint of boiling water; then boil five or ten minutes. Strain and season with salt to taste.

LIEBIGS BEEF TEA

Chop fine one pound of lean beef mixed with its own weight of cold water, slowly heated to boiling; boil for a minute or two, then strain and season with salt to taste.

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KOUMYSS

One-third cake compressed yeast, one quart new milk, one tablespoon sugar, little warm water; dissolve yeast in the water; mix all together; fill glass jar and seal; let stand for twelve hours where you would put bread to rise, then put on ice until wanted.

ICELAND MOSS

A pound of dried moss soaked twenty-four hours in water, then dried by pressing in a coarse cloth; then place in water an ounce of moss to a quart of water, boil until about half evaporated, then strain. It may be sweetened or mixed with milk.

TAPIOCA MUCILAGE

A tablespoon of tapioca put in a pint of water, soak for two hours in a warm place; then boil for ten minutes; stirring briskly; then sweeten it and flavor. Can be served with milk.

RICE JELLY

Steep an ounce of rice in a quart of water for three hours; then boil gently for an hour, then strain and sweeten.

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Some Good Remedies

FOR INFLAMATORY RHEUMATISM

Half an ounce of pulverized saltpetre put in half a pint of sweet oil; bathe the parts afflicted thoroughly and heat in.

ONION COUGH SYRUP

Six large onions cooked in one quart of vinegar until soft, then strain and squeeze out all the juice; add three pounds of loaf sugar and when cold add two ounces Tinc. Lobelia. Very good for coughs, sore throat and especially croup.

NEURALGIA

For Neuralgia in the teeth or face try an alcohol poultice, made by thickening a tablespoon alcohol with flour, and spread a thin layer of the mixture on a piece of linen. Warm the poultice a little, being careful not to hold it too near the fire, and place the poultice next to the face. It will not blister.

CURE FOR FELONS

Venice turpentine, one ounce and put into it half a teaspoon of water and stir until the mass looks like canded honey, then spread a good coat on a cloth and wrap around the finger.

A poke root poultice on a felon cures by absorption unles matter is already formed; if it is, it soon brings it to a head and thus saves much pain and suffering.

If you find you have a felon starting, at once apply thick slices of lemon, change once in three or four hours until cured.

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LAMENESS OR COLD ON LUNGS

One ounce oil of peppermint, one-half ounce spirits of camphor, three ounces sweet oil; thoroughly mix.

PNEUMONIA REMEDY

Boil together one pound of lard, one ounce camphor gum; cool, then stir in two tablespoons liquid ammonia, two tablespoons of turpentine. Keep in a tight box or bottle. Spread on a flannel for the lungs as often as needed. Use in season and apply hot. For a little child, add more lard, it will relieve croup at once or stop a cold.

MEDICINE FOR INDIGESTION

One teaspoon powdered rhubarb, one-half teaspoon of soda, one-half teaspoon essence spearmint, two teaspoons sugar; pour one cup of boiling water over and let stand and settle. Dose one teaspoon or one tablespoon at night or after meals.

FOR ERYSIPELAS

Dilute honey with water and bathe the afflicted parts, if followed up will effect a cure. Is also good to bathe bruises or irritation like berry itch or mercury poison. A simple remedy but a sure one.

RELIEF FOR CHILBLAINS

Slice raw potatoes with the skins on; sprinkle over them a little salt, and as soon as the liquid therefrom settles in the bottom of the dish, wash with it the chilblains. One application will give relief.

FOR THE HANDS

Prepared pumice stone, which can be purchased in cakes for ten cents at any drug store, should have a place upon every toilet stand. It removes all stains from the hands, especially ink stains.

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Miscellaneous

ODDS AND ENDS

Try pure benzine to remove stains from haircloth furniture.

Cold tea is the best liquid for cleaning varnished paint, window panes and mirrors.

Mix your cold starch with warm soapy water, and it will never bother you by sticking.

A piece of white wax laid in the folds of white flannel or cotton goods will prevent them from turning yellow.

To take tar or paint from either linen or woolen, pour a little alcohol on the place and let it soak an hour and rub gently.

To remove iron rust, soak the stain in lemon juice, sprinkle heavily with salt and bleach for four or five hours in the sun.

To wash matting—To three quarts soft water moderately warm, add one pint salt, one teaspoon ammonia, wash quickly with a cloth and dry as soon as possible.

Wash silver in hot suds, apply fine laundry soap to a piece of soft flannel, dip it in common whiting and rub the silver. Wash again, rinse thoroughly and dry with another piece of soft flannel or chamois skin.

If a stove has become rusty or if the blacking has all burned off, try rubbing its surface over with a cloth dipped in vinegar, and apply the blacking immediately, it will take a better polish and last much longer than if the vinegar is not used.

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